BANGIN SPICES

BOLD. SPICY. IRRESISTIBLE. BANGIN!

RECIPE #037

BANGIN JALAPENO POPPER DIP

CREAMY. CHEESY. SPICY. EVERYTHING YOU LOVE ABOUT JALAPENO POPPERS— IN A DIP!



MADE WITH BANGIN JALAPENO SPICE BLEND!

REAL JALAPENO KICK

LOADED WITH BACON

CREAMY & CHEESY

BOLD FLAVOR YOU'LL LOVE

PERFECT FOR ANY OCCASION

Dip it. Scoop it. Bang it!

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INGREDIENTS

- 8 oz cream cheese, softened
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 cup diced jalapeños (fresh or pickled, drained)
- 1/2 cup cooked bacon, crumbled
- 2 green onions, sliced
- 2 tsp Bangin Jalapeno Spice Blend
- 1/2 tsp garlic powder
- Salt & black pepper, to taste
- Optional: extra jalapeños and bacon for topping

DIRECTIONS

1. Preheat oven to 375°F.
2. In a large mixing bowl, combine cream cheese, sour cream and mayonnaise. Mix until smooth.
3. Stir in cheddar cheese, Monterey Jack cheese, jalapeños, bacon, green onions, Bangin Jalapeno Spice Blend, garlic powder, salt and pepper. Mix until well combined.
4. Spread mixture into a baking dish (8x8 or similar).
5. Top with extra cheddar cheese, jalapeño slices and crumbled bacon if desired.
6. Bake for 20–25 minutes, until hot and bubbly and the top is golden.
7. Let cool slightly and garnish with green onions. Serve warm with tortilla chips, crackers or veggies.

BUBBLY. CHEESY. TOTALLY BANGIN'!

MADE WITH BANGIN JALAPENO SPICE BLEND!

- ✓ GLUTEN FREE
- ✓ BOLD FLAVOR
- ✓ MADE FOR MEAT & VEGGIES
- ✓ GET READY TO BANG!



PRO TIP:

For extra flavor, broil for the last 2–3 minutes for a golden, bubbly top.

TORTILLA CHIPS | CRACKERS | VEGGIES | PRETZELS

STORAGE

Store leftovers in an airtight container in the refrigerator for up to 4 days. Reheat in the oven or microwave until hot.

NOT JUST A MEAL. IT'S A WHOLE VIBE.

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