BANGIN SPICES

RECIPE #029

NASHVILLE HOT CHICKEN n' PICKLE CRACK Dip

CREAMY.
SPICY.
TOTALLY ADDICTIVE.





MADE WITH NASHVILLE HOT CHICKEN N' PICKLE SPICE BLEND!

BOLD & SPICY KICK

PICKLE PERFECTION

CREAMY & CRAZY GOOD

HEATS UP ANYTHING

MAKE IT. LOVE IT. SHARE IT.

Net Wt 1.5 oz

BANGIN SPICES

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NASHVILLE HOT CHICKEN N' PICKLE CRACK Dip



THE DIP THAT DISAPPEARS EVERY TIME!

INGREDIENTS

- 8 oz cream cheese, softened
- 1 cup sour cream
- 1/2 cup mayonnaise
- 1 cup shredded cheddar cheese
- 1/2 cup diced pickles (dill)
- 1/2 cup cooked shredded chicken (rotisserie works great!)
- 2 Tbsp BANGIN' Nashville Hot Chicken N' Pickle Spice Blend
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp black pepper
- 2 green onions, sliced
- 4–6 slices cooked bacon, crumbled (optional)
- Extra pickles, chopped (optional)

MADE WITH **BANGIN'** NASHVILLE HOT CHICKEN N' PICKLE SPICE BLEND!

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



DIRECTIONS

1. In a large mixing bowl, beat cream cheese until smooth and creamy.
2. Add sour cream, mayonnaise, cheddar cheese, diced pickles, shredded chicken, BANGIN' Nashville Hot Chicken N' Pickle Spice Blend, garlic powder, onion powder, and black pepper. Mix until fully combined.
3. Transfer to a serving bowl or baking dish.
4. Top with crumbled bacon, green onions, extra pickles, and a little extra shredded cheddar.
5. Chill for at least 30 minutes (if you can wait!) to let the flavors come together.

   Serve cold with crackers, chips, pretzels, or veggies.

PRO TIP:

Make it even better by using rotisserie chicken with a little more seasoning. This dip tastes even better the next day!

SERVING IDEAS

CRACKERS & CHIPS | VEGGIE STICKS | SOFT PRETZELS OR PITA CHIPS | SPREAD ON SLIDERS | USE AS A DIP OR SPREAD

STORAGE

Store in an airtight container in the refrigerator for up to 4 days.

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

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