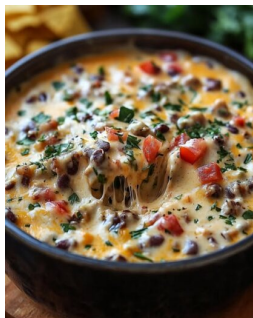


Crowd-Pleasing Cowboy Queso Dip - Ready in 20 Minutes

Cowboy Queso Dip - The Ultimate Game Day Champion



TIME
20 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

- 1 lb ground beef
- 1 can (10 oz) diced tomatoes with green chiles (like Rotel), undrained
- 1 package (8 oz) cream cheese, softened
- 2 cups shredded cheddar cheese
- 1/2 cup milk
- 1/2 teaspoon chili powder
- 1/2 teaspoon garlic powder
- Salt and pepper, to taste
- Tortilla chips, for serving

DIRECTIONS

- 1. Cook the Beef:** In a large skillet over medium heat, cook the ground beef until fully browned. Season with a pinch of salt and pepper. Drain excess fat.
- 2. Add the Creamy Base:** Add the diced tomatoes (with juices), cream cheese, and milk to the skillet. Stir continuously until the cream cheese melts and the mixture becomes smooth.
- 3. Melt the Cheddar:** Stir in the shredded cheddar, chili powder, garlic powder, and any additional salt or pepper to taste. Cook on low heat, stirring frequently, until everything is melted and blended into a luscious, creamy dip.
- 4. Serve Warm:** Pour the dip into a serving bowl or small slow cooker to keep warm. Serve with tortilla chips, and dig in while it's hot!

TIPS FOR SUCCESS

Use freshly grated cheese for best meltability-pre-shredded tends to clump.

Keep it warm: Serve in a mini crockpot or insulated dip bowl for long parties.

Spice it up: Add a diced jalapeño or splash of hot sauce for extra heat.

Stir in a dash of smoked paprika or chopped chipotle peppers.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crowd-pleasing-cowboy-queso-dip-ready-in-20-minutes/>