

Garlic Parmesan Bacon Alfredo Dip - A Creamy Crowd Favorite

If you're a fan of rich, cheesy, savory dips that steal the show, then this



TIME
15 min

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INGREDIENTS

- 1 cup Alfredo sauce
- $\frac{1}{2}$ cup cream cheese, softened
- $\frac{1}{2}$ cup grated parmesan cheese
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$ cup cooked bacon, crumbled
- 1 tablespoon garlic, minced
- 1 tablespoon butter
- 1 tablespoon fresh parsley, chopped
- Fresh bread, crackers, or veggies for dipping

DIRECTIONS

- 1.** ? Step 1: SautØ the Garlic: In a medium saucepan, melt 1 tablespoon of butter over medium heat. Add minced garlic and sautØ for 30-60 seconds until fragrant but not browned.
- 2.** ? Step 2: Build the Base: Stir in cream cheese and Alfredo sauce, whisking gently until fully combined and smooth.
- 3.** ? Step 3: Add the Cheese & Bacon: Add the mozzarella, parmesan, and crumbled bacon. Stir frequently until the cheeses melt into the sauce and the dip becomes creamy and bubbling.
- 4.** ? Step 4: Garnish & Serve: Transfer the dip to a serving bowl or mini cast iron skillet. Top with fresh parsley for color and a burst of freshness.
- 5.** Serve hot with toasted bread slices, pita chips, crackers, or fresh veggie sticks.

TIPS FOR SUCCESS

? Use pre-cooked bacon or leftover crispy strips to save time ? Keep the dip warm in a small crockpot or fondue pot for parties
? Want a kick?

Add crushed red pepper flakes or diced jalapeños ? Love garlic?

Add roasted garlic for a sweeter depth of flavor ? This dip is also amazing spooned into a hollowed bread bowl! Perfect Pairings & Party Ideas Need a full spread?

Try these other savory stars from the site: This Crockpot Nacho Dip - a cheesy Tex-Mex classic Beer Cheese Dip - for pretzel dippers
Easy Turkey Wings - crowd-pleasing protein Baked Kosher Salami - meaty, salty, and bold

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

Original recipe: <https://chefmaniac.com/garlic-parmesan-bacon-alfredo-dip-a-creamy-crowd-favorite/>