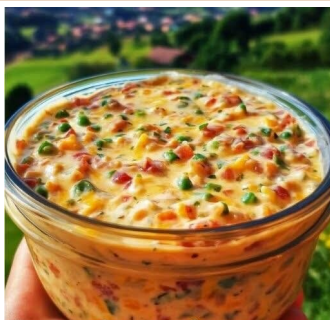


## Rotel Ranch Boat Dip: The Best Easy Party Dip Ever

Rotel Ranch Boat Dip: Creamy, Zesty, and Totally Addictive ??



**TIME**  
**5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 can (10 oz) Rotel tomatoes, drained (diced tomatoes with green chilies)
- 8 oz cream cheese, softened
- 1 cup sour cream
- 1 packet (1 oz) ranch seasoning mix
- 1 cup shredded cheddar or Mexican blend cheese
- 1-2 tbsp chopped fresh cilantro (optional, for garnish)

### DIRECTIONS

1. Mix the Base: In a large bowl, combine:
2. Cream cheese
3. Sour cream
4. Ranch seasoning mix
5. Stir or beat until smooth and fluffy.
6. Add the Flavor: Fold in the drained Rotel tomatoes and shredded cheese. Mix until everything is evenly combined. It should look creamy, chunky, and colorful.
7. Chill: Cover the bowl with plastic wrap and refrigerate for at least 1 hour. This allows the flavors to fully meld for maximum yum factor.
8. Serve: Before serving, stir the dip and transfer it to your favorite serving dish or "boat" (mini baking dish, hollowed bread bowl, or cute ramekin). Garnish with chopped cilantro, if using.
9. Enjoy: Serve with:
10. Tortilla chips
11. Crackers
12. Fresh veggie sticks
13. Or as part of a walking taco bar

### TIPS FOR SUCCESS

Softened cream cheese makes all the difference-leave it at room temp for 20-30 minutes.

Drain Rotel well to avoid a watery dip.

Use Rotel Hot or add a pinch of cayenne.

Serving Ideas & Pairings This dip is made for sharing, and it pairs beautifully with: Crockpot Nacho Dip Beer Cheese Dip Totchos Walking Taco Bar Cheesy Sandwich Dip

