

## Creamy Jalapeño Dip: The Perfect Spicy Snack Companion

If you're searching for a bold, creamy dip that's packed with a spicy kick, this



**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 8 oz cream cheese, softened
- 4 jalapeños, diced (remove seeds for less heat)
- 1/2 cup sour cream
- 1/2 tsp garlic powder
- Salt, to taste
- 1/2 cup shredded cheddar cheese
- 1 tbsp fresh cilantro, chopped (optional)

#### Instructions:

**Mix Ingredients** In a medium-sized bowl, combine the softened cream cheese, sour cream, garlic powder, diced jalapeños, and salt. Mix well until smooth and evenly blended.

**Add the Cheese** Stir in the shredded cheddar cheese, ensuring it's well incorporated into the creamy mixture.

**Serve** Transfer the dip to a serving dish, garnish with fresh cilantro (if using), and serve immediately with your favorite dippers like tortilla chips, crackers, or veggies.

#### Tips for Perfect Jalapeño Dip:

**Control the Heat:** For a milder dip, remove the seeds and membranes from the jalapeños before dicing.

**Zesty Twist:** Add a squeeze of fresh lime juice for an extra pop of flavor.

**Make Ahead:** Prepare the dip up to 3 days in advance and store it in an airtight container in the fridge. The flavors meld beautifully over time.

Cheese Options: Swap out cheddar for pepper jack or mozzarella for a different flavor profile.

Why This Recipe Works:

## DIRECTIONS

1. **Mix :** Ingredients In a medium-sized bowl, combine the softened cream cheese, sour cream, garlic powder, diced jalapeños, and salt. Mix well until smooth and evenly blended.
2. **Add the :** Cheese Stir in the shredded cheddar cheese, ensuring it's well incorporated into the creamy mixture.
3. **Serve:** Transfer the dip to a serving dish, garnish with fresh cilantro (if using), and serve immediately with your favorite dippers like tortilla chips, crackers, or veggies.
4. **Tips for Perfect Jalapeño Dip::** Control the Heat: For a milder dip, remove the seeds and membranes from the jalapeños before dicing.
5. **Zesty :** Twist: Add a squeeze of fresh lime juice for an extra pop of flavor.
6. **Make :** Ahead: Prepare the dip up to 3 days in advance and store it in an airtight container in the fridge. The flavors meld beautifully over time.
7. **Cheese :** Options: Swap out cheddar for pepper jack or mozzarella for a different flavor profile.
8. **Why This Recipe Works:** This Creamy Jalapeño Dip is as easy as it is delicious, making it ideal for last-minute gatherings or quick snacks. Its versatility ensures it pairs well with almost anything, and it's sure to impress spicy food lovers.
9. Try it out and let me know how it turns out! Don't forget to explore more quick and tasty recipes at I Wuv Cooking.

