

## Cream Cheese Cucumber Dip - Cool, Creamy & Perfect for Dipping

Cream Cheese Cucumber Dip: A Cool and Creamy Crowd Favorite



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

8 oz cream cheese, softened  
1 cucumber, halved (peeled optional)  
1 tsp onion powder  
½ tsp salt  
4 green onions  
1 tsp Worcestershire sauce  
1 tsp garlic powder  
Dippers: Crackers, chips, or fresh vegetables

### DIRECTIONS

- 1.** Step 1: Blend the Fresh Ingredients: In a food processor or blender, pulse the cucumber and green onions until coarsely chopped.
- 2.** Step 2: Add Cream Cheese: Add in the softened cream cheese and pulse again until everything is smooth and creamy.
- 3.** Step 3: Season: Sprinkle in onion powder, garlic powder, salt, and Worcestershire sauce. Fold or pulse gently until well incorporated.
- 4.** Step 4: Chill and Serve: Transfer to a bowl and chill for at least 30 minutes to let the flavors blend. Serve cold with your favorite dippers.

### SWAPS & NOTES

**& Swaps Cucumber:** You can peel the cucumber for a smoother texture or leave it on for color and fiber.

**Green Onions:** Swap for chives or shallots for a milder onion flavor.

**Cream Cheese:** Full-fat delivers the richest result, but light cream cheese also works.

**Optional Add-Ins:** A pinch of dill, a splash of lemon juice, or a bit of sour cream for tang.

### TIPS FOR SUCCESS

Let the cream cheese soften at room temp for easy blending.

Drain the cucumber slightly if it's very juicy, especially if using an English cucumber.

Use a rubber spatula to scrape down the sides of the processor for even texture.

Make ahead - this dip stores well for up to 3 days in the fridge.

