

## Humpty Dumpty Dip: The Ultimate Easy Party Dip

My Favorite Humpty Dumpty Dip: The Ultimate Party Appetizer



**OVEN**  
**350°F**

**TIME**  
**15-20 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 lb ground breakfast sausage (I prefer a hot or spicy variety)  
2 (8 oz) blocks cream cheese, softened  
1 (10 oz) can Rotel diced tomatoes and green chilies, undrained  
1 cup shredded cheddar cheese, plus more for topping  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
Freshly chopped parsley or green onions for garnish (optional)  
Tortilla chips, crackers, or toasted bread for serving

### DIRECTIONS

1. **Brown the : Sausage:** In a large skillet over medium-high heat, cook the ground sausage until it's browned and cooked through. Break it up with a spoon as it cooks. Drain off any excess grease.
2. **Combine : Ingredients:** Reduce the heat to low. Add the softened cream cheese, the can of undrained Rotel, shredded cheddar cheese, garlic powder, and onion powder to the skillet.
3. **Melt and : Stir:** Stir everything together continuously until the cream cheese is completely melted and all the ingredients are well combined into a smooth, creamy dip.
4. **Transfer (Optional):** If you're using a baking dish, transfer the dip from the skillet to the dish now. Sprinkle with a little extra cheddar cheese on top.
5. **Bake or : Serve:** If baking, place the dish in a preheated oven at 350°F (175°C) for 15-20 minutes, or until the cheese is bubbly and lightly browned. Alternatively, you can serve the dip directly from the skillet.
6. **Garnish and : Serve:** Garnish with fresh parsley or green onions, and serve immediately with your favorite dippers.

### SWAPS & NOTES

**Sausage:** While I love using a spicy breakfast sausage for an extra kick, a regular or mild sausage works just as well.

You could also use ground turkey or ground beef if you prefer, but you may need to add a little extra seasoning.

**Rotel:** If you can't find Rotel, you can use a can of diced tomatoes and a small can of diced green chilies.

You can also use a milder version of Rotel if you're not a fan of spice.

## TIPS FOR SUCCESS

Soften the Cream Cheese: This is a crucial step!

Make sure your cream cheese is at room temperature before you start.

This will help it melt smoothly and prevent lumps.

Don't Overcook: If you're baking it, keep an eye on it.

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

Original recipe: <https://chefmaniac.com/humpty-dumpty-dip-the-ultimate-easy-party-dip/>