

Football Dip: A Simple and Savory Game Day Appetizer

1 (8 oz) block cream cheese, softened



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 lb ground beef
- 1 (8 oz) block cream cheese, softened
- 1 (1 oz) packet ranch seasoning mix
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1/2 cup sour cream
- 1/4 cup green onions, chopped (for garnish)
- 1 tbsp olive oil

Salt and black pepper, to taste

Swaps and Notes:

Ground Beef: You can use ground turkey or ground chicken as a leaner alternative.

Cheese: The combination of cheddar and Monterey Jack cheese gives you the perfect melt and a great flavor. You can also use a Mexican blend or a different kind of cheese like pepper jack for a little kick.

Ranch Seasoning: A packet of ranch seasoning mix is the key to this recipe's zesty flavor.

Sour Cream: The sour cream adds a creamy, cool flavor that is a perfect complement to the savory dip. You can also use plain Greek yogurt as an alternative.

Toppings: Green onions are a classic garnish, but you can also add other toppings like fresh jalapeños, diced tomatoes, or a little bit of cilantro.

Directions:

Brown the Meat: In a large, oven-safe skillet or Dutch oven, heat the olive oil over medium-high heat. Add the ground beef and cook, breaking up the meat with a spoon, until it is browned and cooked through. Drain any excess fat. Season the meat with a pinch of salt and pepper.

Make the Creamy Base: Reduce the heat to low. Add the softened cream cheese and the ranch seasoning mix to the skillet with the ground beef. Stir until the cream cheese is melted and the mixture is smooth and well combined.

Add the Sour Cream: Remove the skillet from the heat. Stir in the sour cream until it is fully incorporated.

Add the Cheese: Sprinkle the shredded cheddar and Monterey Jack cheese evenly over the top of the dip.

Bake: Place the skillet in a preheated oven at 350°F (175°C) and bake for 15-20 minutes, or until the cheese is melted, bubbly, and a light golden brown.

Serve: Remove the skillet from the oven. Garnish with chopped green onions and serve hot with your favorite tortilla chips, crackers, or toasted bread.

Tips for Success:

Use Softened Cream Cheese: This is crucial for a smooth, lump-free dip. Make sure your cream cheese is at room temperature before you start.

Drain the Meat: Make sure to drain any excess fat from the ground beef before you add the other ingredients. This prevents the dip from being greasy.

Serve Immediately: This dip is best enjoyed fresh from the oven, while the cheese is still warm and gooey.

Use an Oven-Safe Skillet: Using a large, oven-safe skillet for this recipe makes cleanup a breeze, as you can go straight from the stove to the oven.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 300

Protein: 15g

Fat: 25g

Carbohydrates: 5g

Storage and Leftover Tips:

More Recipes You Will Love:

DIRECTIONS

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10. Use an : Oven-Safe Skillet: Using a large, oven-safe skillet for this recipe makes cleanup a breeze, as you can go straight from the stove to the oven.
11. Serving Suggestions and Pairings: This Football Dip is a perfect appetizer on its own, but it also pairs wonderfully with a variety of sides and drinks. It's a must-have for any game day party. For another great party appetizer, my recipe for Easy Cheesy Chicken Sliders with Marinara Garlic Butter is also a total hit. To make it a full-on party spread, you could also serve it alongside a fun, interactive meal like my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd.
12. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
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14. Protein: 15g
15. Fat: 25g
16. Carbohydrates: 5g
17. This is a rich and decadent appetizer, so it's best enjoyed as a special treat.
18. Storage and Leftover Tips: Leftover dip can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm it gently in the microwave or in a pot on the stove over low heat. You may need to add a splash of milk to loosen it up.
19. More Recipes You Will Love: If you're a fan of simple, delicious and easy meals, you'll love some of my other creations. For a great weeknight dinner, my recipe for This Dorito Casserole is My Favorite Weeknight Dinner Shortcut is a lifesaver. For another great party appetizer, my This Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes is always a huge hit. And for a great one-pan wonder, you can't go wrong with my recipe for These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast.
20. Final Thoughts: This Football Dip is a recipe that is sure to become a staple in your home. It's a simple, savory, and incredibly delicious dip that is the perfect way to get a little bit of that game day spirit on your plate.
21. I'd love to know what your go-to game day appetizer is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

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

Original recipe: <https://chefmaniac.com/football-dip-a-simple-and-savory-game-day-appetizer/>