

No-Name Dip: A Simple, Cheesy, and Delicious Party Dip

No-Name Dip: The Easiest Cheesy Party Appetizer



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 (8 oz) block cream cheese, softened
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1/2 cup salsa (your favorite kind)
- 1/4 cup chopped green onions (for garnish)
- Tortilla chips or crackers, for serving

Swaps and Notes:

Cream Cheese: Make sure your cream cheese is completely softened to room temperature. This is crucial for a smooth, lump-free dip.

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.

Salsa: Use your favorite brand of salsa. You can use a mild, medium, or hot salsa, depending on your preference.

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

Directions:

Prep the Oven and Dish: Preheat your oven to 350°F (175°C). Lightly grease an 8x8-inch baking dish or a similar-sized oven-safe skillet.

Make the Base: In a medium bowl, use a hand mixer or a stand mixer to beat the softened cream cheese

until it is smooth and creamy.

Combine: Fold in the shredded cheddar cheese, shredded Monterey Jack cheese, and salsa. Mix everything together until it is well combined.

Bake: Spread the dip mixture evenly into your prepared baking dish. Place it in the preheated oven and bake for 15-20 minutes, or until the cheese is melted, bubbly, and a light golden brown.

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

Tips for Success:

Soften the Cream Cheese: This is the most important step in this recipe. Don't skip it! It ensures a smooth, creamy base.

Use a Good Salsa: Because the salsa is one of the key flavors, use a good quality salsa that you know and love.

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

Adjust the Spice: You have full control over the heat! By using a mild or a hot salsa, you can make this as spicy or as mild as you like.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 200

Protein: 10g

Fat: 15g

Carbohydrates: 5g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

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9. **Adjust the : Spice:** You have full control over the heat! By using a mild or a hot salsa, you can make this as spicy or as mild as you like.
10. **Serving Suggestions and Pairings:** This No-Name Dip is a perfect appetizer on its own, but it also pairs wonderfully with a variety of sides and drinks. It's a

great dip for crackers, toasted bread, or your favorite chips. 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.

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15. Carbohydrates: 5g
16. This is a rich and decadent appetizer, so it's best enjoyed as a special treat.
17. 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.
18. More Recipes You Will Love: If you're a fan of easy and delicious appetizers, you'll love some of my other creations. For a great party starter, my recipe for This Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes is always a huge hit. For another great party dish, my These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast is a fantastic option. And for an effortless way to impress guests, my This Baked Brie Appetizer is My Favorite Effortless Way to Impress Guests is a total winner.
19. Final Thoughts: This No-Name 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 cheesy, comforting flavor on your plate.
20. I'd love to know what your favorite unique party dip 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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