

## Collard Green Dip Recipe: A Creamy and Savory Party Favorite

### 4. Versatile Serving Options:



**OVEN**  
**350°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 tablespoon olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 4 cups collard greens, chopped and stems removed
- 8 ounces cream cheese, softened
- 1 cup sour cream
- 1 cup shredded cheddar cheese
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon red pepper flakes (optional)

### DIRECTIONS

- 1.** Prepare the : Collard Greens: Rinse the collard greens thoroughly to remove any dirt. Remove the tough stems and chop the leaves into bite-sized pieces.
- 2.** SautØ the Aromatics: In a large skillet, heat the olive oil over medium heat. Add the chopped onion and sautØ until translucent, about 5 minutes. Then, add the minced garlic and cook for an additional minute until fragrant.
- 3.** Cook the : Collard Greens: Add the chopped collard greens to the skillet. Stir well to combine with the onions and garlic. Cook for about 5-7 minutes, or until the greens are wilted and tender. Season with salt, black pepper, and red pepper flakes if using.
- 4.** Mix the : Dip: In a large mixing bowl, combine the sautØed collard greens with the softened cream cheese, sour cream, and shredded cheddar cheese. Mix until well combined and creamy.
- 5.** Bake the : Dip: Preheat your oven to 350°F (175°C). Transfer the mixture to a baking dish and spread it evenly. Bake for 20 minutes, or until the dip is bubbly and golden on top.
- 6.** Serve and : Enjoy: Remove from the oven and let it cool slightly before serving. Enjoy it warm with your favorite dippers!

### TIPS FOR SUCCESS

**Make Ahead:** You can prepare the dip a day in advance. Just mix all the ingredients and store it in the refrigerator.

Bake it just before serving for a fresh, warm dip.

Cheese Variations: Feel free to experiment with different types of cheese.

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

Original recipe: <https://chefmaniac.com/collard-green-dip-recipe-a-creamy-and-savory-party-favorite/>