

How I Make 3-Ingredient Rotel Dip That's Creamy, Cheesy, and Always the First to Disappear

Why I Love This 3-Ingredient Rotel Dip



TIME
10 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

- 1 pound ground beef (or ground sausage for a spicier twist)
- 1 (10 oz) can Rotel diced tomatoes and green chilies, undrained
- 1 (16 oz) block Velveeta cheese, cubed

DIRECTIONS

1. Brown the : MeatIn a large skillet over medium heat, I cook the ground beef until it's fully browned, breaking it up as it cooks. I drain off any excess grease to keep the dip from getting too oily.
2. Add the : Rotel and VelveetaNext, I stir in the can of Rotel (juice and all) and the cubed Velveeta cheese. I reduce the heat to low and stir until the cheese melts completely and everything is combined into a smooth, creamy dip.
3. Serve : HotOnce melted and bubbling slightly, I transfer it to a serving bowl or slow cooker set to "warm" to keep it gooey and perfect for dipping.

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

Original recipe: <https://chefmaniac.com/how-i-make-3-ingredient-rotel-dip-thats-creamy-cheesy-and-always-the-first-to-disappear/>