

Baked Pimento Cheese Dip

Description

Indulge in the creamy richness of cheese blended with the bold flavors of pimento peppers in this delectable Baked Pimento Cheese Dip. Perfect for any occasion, this dish strikes the ideal balance between comfort and gourmet flair.

Ingredients

- ☐ 8 oz cream cheese
- ☐ 2 cups shredded cheddar cheese
- ☐ 1/2 cup diced pimento peppers
- ☐ 1/2 cup mayonnaise
- ☐ 1/2 tsp garlic powder
- ☐ 1/2 tsp onion powder
- ☐ 1 tsp Worcestershire sauce
- ☐ 1 tsp hot sauce
- ☐ 1/2 cup bread crumbs
- ☐ 2 tbsp butter, melted

Directions

- Preheat oven to 350°F (175°C) and grease a baking dish.
- In a mixing bowl, combine cream cheese, cheddar cheese, diced pimento peppers, mayonnaise, garlic powder, onion powder, Worcestershire sauce, and hot sauce.
- Mix the ingredients until well combined and smooth.
- Transfer the mixture to the prepared baking dish, spreading it evenly.
- In a separate bowl, mix bread crumbs with melted butter to create a topping.
- Sprinkle the bread crumb mixture over the cheese mixture in the baking dish.
- Bake in the preheated oven for 20-25 minutes until golden brown and bubbly.
- Let it cool slightly before serving.

Nutrition Facts

- Calories: 320
- Fat: 26
- Carbohydrates: 10

- Protein: 12
- Sodium: 510
- Fiber:1. 5
- Sugar: 2.5

Category

1. Oven Recipes

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