

# Corn and Jalapeno Dip

#cooking/recipe

#cooking/slow cooker#

#cooking/for large groups#

#2019/March#

#cooking/appetizer

#cooking/side dish#

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Slow Cooker Corn and Jalapeno Dip - Damn Delicious

## Ingredients

4 slices bacon, diced  
3 (15.25-ounces) cans whole kernel corn, drained  
2 jalapenos, seeded and diced  
1/2 cup sour cream  
1 cup shredded Pepper Jack cheese  
1/4 cup grated Parmesan cheese  
Kosher salt and freshly ground black pepper, to taste  
8 ounces cream cheese, cubed  
2 tablespoons chopped chives

## Process

Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate; set aside.

Place corn, jalapenos, sour cream, Pepper Jack cheese and Parmesan into a slow cooker; season with salt and pepper, to taste. Stir until well combined. Top with cream cheese.

Cover and cook on low heat for 2 hours.

Uncover and stir until cream cheese is well combined. Cover and cook on high heat for an additional 15 minutes.

Serve immediately, garnished with bacon and chives, if desired.

## Nutrition

**Servings: 6**

Calories: 343cal

Fat: 19g

Carbs: 32g

Protein: 15g