

Corn and Jalapeno Dip

#cooking/recipe

#cooking/slow cooker#

#cooking/for large groups#

#2019/March#

#cooking/appetizer

#cooking/side dish#

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