

JALAPEÑO POPPER DIP



This easy-to-make Jalapeño Popper Dip is a crowd-pleasing appetizer built on a base of creamy Brickman's Jalapeño Popper Soup, softened cream cheese, and a blend of cheddar and Monterey Jack cheeses. It's enhanced with savory crumbled bacon and a refreshing burst of sour cream, then topped with charred jalapeños.

Ingredients:

- 2 cups Brickman's Jalapeño Popper Soup #580146
- 8 oz. cream cheese, softened
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- ½ cup cooked and crumbled bacon
- ½ cup sour cream
- ¼ cup sliced charred jalapeños

Topping:

- ½ cup panko breadcrumbs
- 2 tbsp. melted butter
- ¼ cup shredded parmesan cheese

Instructions:

1. Preheat oven to 375°F.
2. In a large bowl, stir together Brickman's Jalapeño Popper Soup, cream cheese, sour cream, cheddar, Monterey Jack, and most of the bacon (reserve a little for topping). Mix until smooth.
3. Pour mixture into a greased 8×8 baking dish.
4. In a small bowl, combine panko, melted butter, and parmesan. Sprinkle evenly over the dip.
5. Bake uncovered for 20–25 minutes, until hot, bubbly, and golden on top.
6. Remove from the oven and sprinkle with reserved bacon and charred jalapeños.
7. Serve hot with tortilla chips, crostini, crackers, or naan bread.



Product	Description	Code #	Pack Size
 Brickman's® Jalapeño Popper Soup	Chicken and smoky bacon paired with a gentle kick of spice in a creamy, flavorful broth for craveable comfort and satisfaction.	580146	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

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