



Cheesy Garlic Herb Dip

Introduction

Cheesy garlic herb dip is a delectable appetizer that combines the richness of cheese with the robust flavors of garlic and fresh herbs. Perfect for gatherings or cozy nights in, this dip is incredibly easy to make and can be paired with various dippers like bread, crackers, or vegetables. Prepare to impress your guests with this creamy, savory delight that will have everyone coming back for more.

Detailed Ingredients with measures

- Cream cheese: 8 oz, softened
- Sour cream: 1 cup
- Mayonnaise: 1/2 cup
- Shredded cheddar cheese: 1 cup
- Minced garlic: 3 cloves
- Fresh parsley: 2 tablespoons, chopped
- Fresh chives: 2 tablespoons, chopped
- Dried dill: 1 teaspoon
- Salt: 1/2 teaspoon
- Black pepper: 1/4 teaspoon

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 15 minutes

Yield: Serves 6-8 people



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Prepare the Dish

In a mixing bowl, combine cream cheese and sour cream until smooth.

Step 3: Mix in the Cheese

Add shredded cheddar cheese and grated Parmesan cheese to the cream cheese mixture, stirring until well combined.

Step 4: Add the Garlic and Herbs

Incorporate minced garlic, dried parsley, and dried oregano into the cheese mixture, mixing until evenly distributed.

Step 5: Transfer to Baking Dish

Spread the cheese and herb mixture into a baking dish evenly.

Step 6: Bake

Bake in the preheated oven for about 20-25 minutes, or until the dip is hot and bubbly.

Step 7: Serve

Remove from the oven and let it cool slightly before serving. Enjoy with crackers, bread, or vegetables.

Notes

Serving Suggestions

This dip pairs well with a variety of dippers like sliced baguette, pita chips, or fresh vegetables.

Storage Advice

Store any leftovers in an airtight container in the refrigerator for up to 3 days.

Reheating Instructions

To reheat, warm the dip in the oven or microwave until heated through.

Customization Options

Feel free to add additional herbs or spices according to your taste preferences, or mix in other cheese varieties for added flavor.



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Cook techniques

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