

RIDER STUDENT TOP CHEF:



THE BIG CHEESE

**Name**

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**Recipe Title**

Chicken Chili Cheese Dip

**Recipe Ingredients**

- For dip:
- Cream cheese
- Shredded cheddar cheese
- Chili
- Chopped chives and sour cream (optional)
- For the chili, or you can use your own chili recipe:
- Shredded chicken
- Chopped onions
- Chopped green peppers
- Chopped tomatoes
- Black beans rinsed and drained
- Beef broth
- Tomato paste
- minced garlic
- chili powder
- cumin
- parsley
- salte

**Recipe Instructions**

1. saute peppers, onions, and garlic in one pot
2. In the same pot add the rest of the chili ingredients and simmer for about 30-40 minutes.  
For the dip:
3. Spread cream cheese evenly on the bottom of a 8x8 or 9x12 baking dish.
4. Spread chili evenly on top of cream cheese
5. Top it with shredded cheddar cheese

6. Bake at 350 degrees Fahrenheit until the cheese is melted
7. Garnish with sour cream and chives (optional)
8. Serve with tortilla chips