

# Hot Cheesy Chicken Dip

## WITH CARAMELIZED JALAPEÑOS

### INGREDIENTS

- 2 cups cooked, shredded chicken (rotisserie works great)
- 4 oz cream cheese, softened
- ½ cup cottage cheese, blended until smooth
- ¼ cup sour cream or plain Greek yogurt
- ¾ cup shredded pepper jack cheese
- ½ cup shredded sharp cheddar cheese
- 1 (4 oz) can diced green chiles, drained
- 1 tsp garlic powder
- ½ tsp smoked paprika
- Salt & pepper, to taste

### For the Topping

- ½ cup shredded cheese (cheddar, pepper jack, or a mix)

### For the Caramelized Jalapeños

- 2-3 fresh jalapeños, thinly sliced
- 1-2 tsp olive oil or butter
- 1 tsp honey or brown sugar
- Pinch of salt

### DIRECTIONS

1. Preheat oven to 375°F.
2. In a large bowl, mix cream cheese, blended cottage cheese, and sour cream until smooth.
3. Stir in shredded chicken, pepper jack, cheddar, green chiles, garlic powder, smoked paprika, salt, and pepper.
4. Transfer mixture to a baking dish or cast-iron skillet and spread evenly.
5. Sprinkle evenly with ½ cup shredded cheese.
6. Bake uncovered for 15-20 minutes, until hot and bubbly around the edges.
7. While the dip bakes... heat olive oil or butter in a skillet over medium-low heat.
8. Add jalapeños and a pinch of salt. Cook 8-10 minutes, stirring occasionally, until very soft and starting to deepen in color.
9. Stir in honey and continue cooking 2-4 minutes, until jammy, glossy, and lightly browned.
10. Remove from heat.
11. Remove dip from oven, spoon caramelized jalapeños evenly over the top.
12. Place under the broiler for 2-3 minutes, watching closely, until the cheese is golden and lightly blistered.
13. Let rest 2-3 minutes before serving.