

Hot Cheese Dip

Time: 30 minutes

Yield: 6 servings



No matter what the official season is, we're declaring that it's always cheese season. We don't know if that is even a thing, but with this gooey Hot Cheese Dip staring you down, you'll quickly agree! One of life's simple pleasures is getting to enjoy the many forms of cheese such as cheese slices, string cheese, and cheese cubes, but the melted version of this mozzarella and cheddar cheese combo in this too-hot-to-handle dish will have your guests marking their calendars and coming back for more. The irresistible, spicy, pepperoni-packed Hot Cheese Dip will always be in season! It doesn't get any "cheddar" than this!

Ingredients

- 2 cups part-skim mozzarella cheese, shredded
- 2 cups cheddar cheese, shredded
- 2 cups mayonnaise
- 1 medium onion, minced
- 1 (4-4.5-ounce) can chopped green chiles, drained
- 1/2 cup ripe olives, sliced
- 1 1/2 ounces pepperoni, sliced
- assorted crackers, to taste, for serving
- fresh vegetables, to taste, for serving

Directions

Step 1

Preheat the oven to 325 degrees F.

Step 2

Grease a pie plate.

Step 3

Combine the mozzarella, the cheddar, the mayonnaise, the onion, and the chiles.

Step 4

Spread the cheese mixture into the prepared pie plate.

Step 5

Top the cheese mixture with the olives and the pepperoni.

Step 6

Bake the cheese mixture until it is bubbly, about 25 minutes.

Step 7

Serve the dip with the assorted crackers and the fresh vegetables.