

LA CASITA

HATCH CHILLI PEPPER DIP

CATEGORY Dips

COOK TIME 15 minutes +/-

INGREDIENTS

- 3 hatch chilis that I smoked on the grill, deveined, seeded, skinned, and chopped.
- 2 green onions chopped – stems too.
- 4 oz of drained pimientos that I chopped
- a handful of chopped cilantro
- 1 seeded/chopped jalapeno (optional)
- 8 oz. of reduced fat cream cheese.



NOTES FROM LA CASITA

In my opinion, the hatch chili is a cross between a mild bell pepper and a mild jalapeno pepper. Each pepper is going to have different heat levels based on so many factors, but in general, this chili has a mild heat.

DIRECTIONS

- 1) Allow the cream cheese to soften
- 2) Add the remaining ingredients and mix well.
- 3) Chill for an hour prior to serving so that the flavors come together.

Serve with your favorite La Casita Hot Sauce and La Casita Tortilla Chips or pretzel crisps.

