



Bacon Dip and Festive Chips

Prep time: 15 Cook Time: 30 Servings: 12

Regional North American,Appetizers/Sides/Snacks,Flour Tortillas,Catering,FSR/QSR,Casual Dining,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Cheddar Cheese		shredded	8 Oz.
Sour Cream			12 Oz.
Cream Cheese			8 Oz.
Bacon Strips		crispy	2 Tbsp.
Onions		chopped, caramelized	1/4 cup
Bacon		crumbled	1/2 cup
Scallions		sliced	2 Tbsp.



Instructions

1. Pre-heat a conventional oven 375°F.
2. Using various, large cookie cutters, cut shapes into the tortillas. Try shapes like candy canes, gingerbread men, snowman, or holiday trees. Place these onto a baking sheet and bake for 8-12 minutes or until crispy.
3. Meanwhile, combine the cheddar cheese, sour cream, cream cheese, bacon crumbles, and onions in a bowl. Mix well to combine. Scoop into a 9" pie pan for a party, or into individual ramekins for a dinner event. Bake in the oven for 30-40 minutes, or until browned on the top and bubbly. Carefully remove from the oven.
4. To serve, top the dip with crispy bacon strips and sliced scallions. Serve with holiday shaped crispy tortillas.

