

Choco Fever Dream

Crack Corn Dip - Easy Crockpot Appetizer

15 min Prep time	**45 min** Cook time	**1 h** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups corn chips, broken into bite-size pieces
- [ ] 1 ½ cups shredded sharp cheddar cheese
- [ ] ½ cup cream cheese, softened
- [ ] ¼ cup diced jalapeño peppers (seeds removed for milder heat)
- [ ] 2 tbsp lime juice
- [ ] 1 tsp brown sugar
- [ ] ¼ tsp smoked paprika

Instructions

1. Set the crockpot to low and add the shredded cheddar, cream cheese, jalapeños, smoked paprika, and brown sugar.
2. Stir gently until the cheeses melt into a smooth, glossy mixture—about 8-10 minutes.
3. Just before serving, pour in the lime juice and give a quick swirl.
4. Fold in the broken corn chips, making sure they’re coated without getting soggy.
5. Keep the dip on low, stirring occasionally, until guests arrive.
6. Serve directly from the crockpot with extra chips on the side for dipping.

Nutrition per serving

380 kcal	12 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dip looks too thick, add a splash of milk or broth to loosen it.
- For extra crunch, toast the chips in the oven for 5 minutes before adding.
- Taste and adjust salt; some chips are already salted.