

## Cheeseburger Dip

Impress your tailgate friends with this take on a cheesy dip. Serve this dip up with potato chips for that classic burger and fries combo.

### INGREDIENTS

- 1 pound 90% Lean Ground Beef
- 3/4 cup onion, chopped
- 2 tablespoons ketchup
- 8 ounces cream cheese
- 1-1/2 cups shredded Cheddar cheese
- 1 tablespoon Worcestershire sauce
- 1 teaspoon granulated garlic
- 1 teaspoon freshly ground black pepper
- 3/4 cup dill pickles, chopped, divided
- 2 tablespoons fresh parsley
- 1/4 cup Roma tomatoes, chopped



30 Min      12 Servings      42 Cal      13g Protein

### COOKING

1. Heat nonstick skillet over medium heat until hot. Add Ground Beef; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Add in onion and continue to cook for 3 to 4 minutes. Remove from heat and allow to cool.

2. In a standing mixer combine cream cheese, cheddar cheese, ketchup, worcestershire sauce, garlic, pepper, and 1/2 cup of diced pickles until well incorporated. Add cooled beef mixture and mix until well incorporated. Remove bowl from mixer and refrigerate for at least 30 minutes or until ready to bake.

3. Spread the dip into a 8" cast iron or oven-proof skillet. Bake in a 375°F oven for 25 minutes or until golden brown and edges are bubbling. Remove from oven and top with remaining pickles, parsley, and diced tomatoes. Serve warm with potato chips or crackers.

### NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
12		14.7g	58mg		4.2g	13g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com