

Chipotle Zucchini Cheese Dip

This savory zucchini cheese dip is a total crowd-pleaser—a lighter, flavor-packed alternative to the usual heavy Super Bowl dips. Creamy yet wholesome, it delivers all the richness you crave without weighing you down. Whether you enjoy it with or without the cheese, it's a deliciously versatile addition to any spread—perfect for game day or as a tasty side to elevate any meal!

INGREDIENTS

1/4 cup extra virgin olive oil
1 large yellow onion, thinly sliced
2 large zucchini, halved and sliced thin
2 teaspoons chipotle chili powder or flakes
1/2 cup cheddar cheese, shredded

STEP 1

Heat olive oil in large pan on medium. Add onions and zucchini and cook for 3-5 minutes, until translucent. Then cover pan and let cook for 5-8 minutes until zucchini is browned and tender.

STEP 2

Once done cooking, add chipotle powder and mix well. Then pour vegetables into a medium baking dish and coat with cheese.

STEP 3

Place dish in oven and set to broil. Cook for 3-5 minutes until the cheese is bubbling. Serve with crackers, on top of pasta or as a side to any meal!

SERVES

8

TIME

🕒 30m

SHOPPING LIST

extra virgin olive oil
1 large yellow onion
2 large zucchini
chipotle chili powder or flakes
1 bag shredded cheddar cheese

EQUIPMENT

Large sauté pan
Baking dish

STORAGE

Store in the fridge for 3-4 days
or in the freezer for up to 2-3
months