

Mexican Ground Turkey Dip

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

18

Description

This ground turkey dip is the most asked for recipe ever. Enjoyed it at a party and ever since it's all I take when I'm asked to bring something. Serve with scoopstyle tortilla chips such as Tostitos or pita bread cut into eighths.

Ingredients

- 1 pound ground turkey - 2 red bell peppers
- chopped - 1 large Spanish onion
- chopped - 1 jalapeno pepper
- diced
- or more to taste - 2 cups salsa - 1 cup sour cream - 1 (1 ounce) packet taco seasoning - 1 (1 pound) package processed cheese (such as Velveeta®)
- cubed - 1 cup grated Cheddar cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Heat a large skillet over medium-high heat. Cook and stir turkey in the hot skillet until browned and crumbly
2. 5 to 7 minutes. Add red bell peppers
3. onion
4. and jalapeno pepper; saute until onion is just translucent
5. about 5 minutes. Mix salsa
6. sour cream
7. and taco seasoning together in a large
8. oven-safe casserole dish. Add the turkey mixture and processed cheese. Mix well. Top with Cheddar cheese. Bake in the preheated oven until top is bubbling
9. about 30 minutes. Cook's Note: You can use ground chicken or beef as well; I just prefer the flavor the turkey gives
10. not to mention
11. it's lower in fat. Will serve more or less
12. depending on whether your guests go crazy over it!