

Cheese Roasted Garlic and Caramelized Onion Dip



Ingredients

- 1 head garlic
- 1 tbsp + 1 tsp olive oil, divided
- 1 tbsp butter
- 1 large onion, thinly sliced
- 8 oz brick of cream cheese, room temperature
- 1/2 cup sour cream
- 1/2 cup mayo
- 1 cup shredded gruyere, divided
- 1 cup shredded white cheddar or mozzarella, divided
- 1 tbsp fresh thyme leaves, plus an extra sprinkle for garnish
- 1 bag Stacy's® Simply Naked® Pita Chips

How to make it

1. Preheat oven to 400°F. Slice the top off the head of garlic, exposing the cloves. Place the head of garlic on a sheet of aluminum foil and drizzle with 1 tsp olive oil, rubbing it around to make sure all the cloves are coated.
2. Wrap the aluminum foil around the garlic, place on a baking sheet, and bake until garlic is soft, golden, and easily squeezes out of its peel, about 40 minutes.
3. While the garlic is roasting, start caramelizing the onion. Heat 1 tbsp olive oil and 1 tbsp butter in a large skillet. Add the onion slices and cook over low heat until they reach a deep brown color and are very soft, about 45 minutes to an hour.
4. In a medium bowl, combine cream cheese, sour cream, mayo, 1/2 of each of the shredded cheeses, and thyme.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	1 hr 45 min	2 hr	4-6

Made with



Stacy's® Simply Naked® Pita Chips

5. Fold in the caramelized onions and roasted garlic and pour the mixture into a baking dish. Increase oven temp to 425°F.
6. Sprinkle the remaining cheese on top of the dip and bake until bubbly and slightly browned on top, about 20 minutes. Serve with Stacy's® Simply Naked® Pita Chips and enjoy!