

Fried Pickle Dip with RUFFLES®

Ingredients

- 1 bag (8.5 oz) RUFFLES® Original Potato Chips
- 1 block (8.5 oz) cream cheese, softened
- 3/4 cup sour cream
- 1 oz packet ranch dip seasoning
- 3/4 cup + garnish dill pickles, drained, chopped
- 3 tbsp pickle juice
- 1/4 tsp black pepper
- 1/4 tsp paprika
- 1 tbsp butter
- 1 tbsp grated Parmesan cheese
- 1/4 cup panko bread crumbs
- To garnish fresh parsley, chopped
- To garnish fresh dill, chopped

How to make it

1. In a large bowl, combine softened cream cheese, sour cream and ranch seasoning. Mix well until smooth. Add the chopped pickles, pickle juice, black pepper, and paprika and mix to combine.
2. Cover and refrigerate for up to 2 hours.
3. Meanwhile, heat the butter in a small pan over low heat. Add the parmesan cheese, panko, and 1/2 cup crushed RUFFLES® and toast until golden brown, stirring frequently to prevent burning. Once toasted, remove from the heat and allow to cool.
4. Once ready to serve, remove the dip from the fridge and fold in approximately 2/3 of the toasted mixture.
5. Transfer the dip into a serving dish, then garnish with the remaining toasted topping, fresh parsley and dill, and a few more pickles.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	8-10

Made with



RUFFLES® Original Potato Chips

Serve with the remaining RUFFLES® for
delicious dipping!