

Ruffles® Chips and Dip Platter

Ingredients

- 1 bag (7.75 ounces) RUFFLES® Original Potato Chips

Creamy Roasted Garlic Dip

- 2 heads garlic
- 3 tbsp olive oil, divided
- 1/3 cup mayonnaise
- 1/3 cup sour cream
- 2 tbsp lemon juice
- 1 tbsp Dijon mustard
- 1 tbsp finely chopped fresh parsley
- 1/4 tsp dried dill
- 1/4 tsp each salt
- 1/4 tsp pepper

Creamy Guacamole

- 2 avocados, peeled, halved and pits removed
- 1/4 cup lime juice
- 1/2 tsp ground cumin
- 1/4 tsp each salt
- 1/4 tsp pepper
- 1/3 cup sour cream
- 2 tbsp minced jalapeño pepper
- 2 tbsp minced red onion
- 2 tbsp finely chopped fresh cilantro

Sour Cream and Chive Dip

- 2 scallions, thinly sliced
- 1 clove garlic, minced
- 3/4 cup sour cream
- 2 tbsp finely chopped fresh chives
- 1 tsp lemon juice



PREP
TIME
30 min



COOK
TIME
30 min



TOTAL
TIME
-



SERVING
-

Made with



RUFFLES® Original Potato Chips

- 1 tsp Worcestershire sauce
- 1/2 tsp onion powder
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/4 tsp cayenne hot pepper sauce

How to make it

1. Preheat oven to 425°F.
2. Slice off tip from each head of garlic just enough to reveal cloves. Drizzle each with 1 tsp oil and wrap each head in a double layer of aluminum foil.
3. Bake for 25 to 30 minutes or until garlic is soft and tender.
4. When cool enough to handle, squeeze out cloves from head of garlic into small bowl.
5. Using a fork, mash garlic until smooth. Stir in remaining 2 tbsp + 1 tsp oil, mayonnaise, sour cream, lemon juice, Dijon, parsley, dill, salt and pepper until well blended. Refrigerate until ready to serve.
6. In a second small bowl, mash together avocados, lime juice, cumin, salt and pepper until smooth.
7. Stir in sour cream, jalapeños, red onion and cilantro until combined. Refrigerate until ready to serve.
8. In a third small bowl, stir together green onions, garlic, sour cream, chives, lemon juice, Worcestershire sauce, onion powder, salt, pepper and hot sauce until well blended. Refrigerate until ready to serve.