

Chip and Dip Combos

I would be hard-pressed to name a more beloved snack combo out there than chips and dip. There is something about a crunchy, savory chip paired with a delicious dip. The thing is, picking the correct combination makes this snack even more enjoyable. Let's learn about some of my favorite chip and dip combinations!

1. Potato Chips and Onion Dip

Did you ever go to a party and not eat potato chips with onion dip? Everyone has preferences regarding this pairing, but you cannot go wrong with a potato chip and onion soup mix added to a tub of sour cream.

2. Tortilla Chips and Guacamole

The first thing I want to eat after a long day in the summer is a bowl of salty tortilla chips dunked in extra-thick guacamole. I love making my own guacamole, but store-bought also helps with the guacamole craving. Aim for an authentic guacamole verse guac dip.

3. Corn Chips and Queso

Corn chips are the perfect vehicle for transporting a piping hot, thick, tomato and green-chili-flecked queso from the bowl to my mouth. As for the queso, my go-to will always be Rotel and Velveeta. There is nothing quite like this rich flavor combination. For a heartier dip, I like to add some cooked ground beef.

4. Pita Chips and Hummus

Pita and hummus is a classic pairing. The trick to upping the ante with this combo is to add a twist without rocking the boat too much. Hummus will always be the best dip for crunchy pita chips, but hummus can come in various flavors. My favorite types are garlic, jalapeno, and red pepper hummus.

5. Bagel Crisps and Spinach Dip

Spinach dip requires a strong chip for dunking. This makes bagel crisps the perfect match. If you cannot find bagel crisps, another good option would be pita chips!

6. Barbecue Chips and Blue Cheese Dressing

You may think barbecue chips are perfectly fine on their own, which I agree, but wait until you try this combo. Once you try dipping your favorite barbecue chip in blue cheese dressing, you will never go back. This combo is like eating a delicious plate of wings with a fraction of the mess.

7. Spicy Tortilla Chips and Asada Verde Salsa

“Salsa Verde” is a general term that describes most green sauces, from chimichurri to pesto. But in context, it usually refers to Mexican green sauce made with tomatillos. Asada Verde means green sauce made with roasted (or charred) tomatillos.

It is an intensely flavorful sauce with plenty of garlic, jalapeno peppers, cilantro, and lime. However, it is not necessarily spicy. The idea of this combo is to add more complex flavor notes to the chips without covering up the spiciness.

8. Fritos with Chili Cheese Dip

Frito is the Spanish word for fried, so it makes sense that Fritos are fried corn chips. Fritos go great with chili cheese dip, which is super easy to make. The most basic chili cheese dip contains only three ingredients: chili, cream cheese, and cheddar.

9. Pretzels and Beer Dip

Cream cheese mixed with dry Ranch dressing flavors this easy dip packed with shredded cheese. The beer cheese dip can be made with any type of beer, including nonalcoholic.

10. Nilla Wafers and Nutella

I would be lying if I told you I did not have a sweet tooth! What kind of list would this be without a sweet “chip and dip” combination? Try a few Nilla wafers dipped in your favorite type of hazelnut spread, and you will not be able to put them down!

Chip and dip combinations are endless. If you can't decide which chip and dip to eat, consider making a chip and dip tray that features several types of chips with different dips. Chips and dip are easy to serve, plus everyone loves them!