

Louisiana Boudin Dip



Preparation time: 5 mins



Total time: 25 mins



Servings: 6-8

INGREDIENTS:

- 6-8 links boudin
- 1 1/2 cups shredded Mexican 4 cheese blend
- 16 oz. sour cream or 8 oz cream cheese (for a thicker dip)
- Pat N da Pot Cajun seasoning (season to taste)
- 1 bag Tostitos scoops

****For extra tips,** refer to my youtube video - [Louisiana Boudin Dip](#)



DIRECTIONS:

Remove boudin from the casing and place in a bowl. Break it apart, then mix with sour cream (or cream cheese) and shredded cheese until fully combined. Season generously with Pat N da Pot Cajun seasoning for an extra kick of flavor.

Spread mixture evenly into a baking dish and put an extra layer of cheese if you desire.

Bake at 350 degrees for 20 minutes. Serve with warm chips or toasted bread. Enjoy! 🌸