

TOSTITOS® HOT SHRIMP DIP

Ingredients

- 2 cups diced onion
- 1/2 cup butter
- 1 cup minced fresh garlic
- 1 jar of TOSTITOS® Restaurant Style Salsa
- 1 pint heavy cream
- 1/4 lb Minor's Seafood Base
- 1 tbsp white pepper
- 2 ½ lbs cooked shrimp
- 2 lbs cream cheese
- 1 lb shredded pepper jack cheese
- 1/4 cup corn starch
- Garnished with Cotija cheese

How to make it

1. Melt butter in a large saucepan and sweat garlic and onion until tender.
2. Add TOSTITOS® Medium Restaurant Style Salsa, white pepper, cream, seafood base and bring to a simmer.
3. Thicken with cornstarch slurry.
4. Remove from heat and add cheeses.
5. Stir until melted.
6. Fold in cooked shrimp.
7. Topped with Cotija cheese and placed under a broiler until golden brown and bubbling.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	15 min	35 min	6-8

Made with



TOSTITOS® Restaurant Style Salsa