



TOSTITOS® Crab Dip and Tortilla Chips

INGREDIENTS

- 1 bag (13 oz) TOSTITOS® Original Restaurant Style
- 8 oz brick-style plain cream cheese, softened
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 tsp lemon zest
- 2 tbsp lemon juice
- 2 tbsp finely chopped fresh chives
- 1 tbsp Dijon mustard
- 1 tbsp Worcestershire sauce
- 1 tsp Old Bay® seasoning
- 1/2 tsp Louisiana-style hot sauce
- 1/4 tsp each salt and pepper
- 2 cups crab meat (12 oz)
- 1 1/2 cups shredded aged cheddar cheese



PREP TIME

15min



COOK TIME

20min



SERVES

4-6

FEATURING



HOW TO MAKE

DIRECTIONS

- Preheat oven to 400°F. Using an electric mixer, beat cream cheese until light and fluffy. Beat in mayonnaise, sour cream, lemon zest, lemon juice, chives, mustard, Worcestershire sauce, Old Bay seasoning, hot sauce, salt, and pepper. Fold in crab meat and 1 cup of the cheddar cheese.
- Scrape into greased shallow 4-cup (1 qt) baking dish. Sprinkle with remaining cheese.
- Place on a baking sheet. Bake for 18 to 20 minutes or until golden brown. Serve warm with TOSTITOS® Original Restaurant-Style Tortilla Chips.