



PREP TIME

15min



COOK

TIME
20min



SERVES

4-6

FEATURING



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

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.