

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

DIRECTIONS

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



PREP
TIME

20min



COOK
TIME

15min



SERVES

6-8

FEATURING

