

Shrimp Scampi Dip



Servings:

10 servings

Prep Time:

10 min

Cook Time:

20 min

Ingredients

- 2 tbsp **Butter**
- 1 lb **Shrimp, peeled & deveined**, cut into 1/4-inch pieces
- 6 **Garlic Cloves**, minced
- 1 **Shallot**, diced
- 1/4 tsp **Pepper**
- Pinch **Red Pepper Flakes**
- 1/4 cup **White Wine**
- 1/2 **Lemon, Juiced**
- 2 tbsp **Fresh Parsley**, chopped
- 8 oz **Cream Cheese**, room temperature
- 1 1/2 cup **Mozzarella Cheese**, shredded
- 1 cup **Sour Cream**
- 1/2 cup **Mayonnaise**

Method of Preparation

Step 1

Preheat the oven to 400°F. Spray a sheet pan with pan spray and set aside.

Step 2

Mix together the oil, melted butter and spices.

Brush the sliced bread on both sides. Bake for 10-12 minutes, until toasted.

Step 3

In a sauté pan, heat butter over medium-high heat.

Add shrimp, garlic, shallot, pepper, and red pepper flakes. Cook until the shrimp turns pink.

Step 4

Add the wine and bring to a simmer.

Step 5

Turn off heat, add lemon juice and parsley. Set aside to cool.

Step 6

In a bowl beat together the cream cheese, sour cream, and mayonnaise until smooth.

Mix in mozzarella and 1/4 cup parmesan cheese.

Step 7

Add the shrimp mixture and all the pan sauce into the cheese. Mix to combine and transfer to a baking dish.

Step 8

- 1/4 cup + 2 tbsp **Parmesan Cheese**, grated

Top with remaining parmesan cheese and bake for 20-25 minutes until bubbly and golden brown.

- Garnish: **Fresh Parsley**

Garnish with parsley and serve hot with the crostini. Enjoy!

- Crostinis: ---

- 1 **French Bread Baguette**, sliced

- 2 tbsp **Olive Oil**

- 2 tbsp **Butter**, melted

- 1/4 tsp **Garlic Powder / Onion Powder / Italian Seasoning**

- Pinch **Salt & Pepper**

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