



Ingredients



- Dip**
- 2 tsp (30 mL) unsalted butter
 - ½ lb. (250 g) fresh shrimp, peeled and deveined
 - 3 green onions, sliced
 - 2 cloves garlic, pressed
 - 1 tsp (5 mL) Garlic & Herb Rub
 - 2 tsp (30 mL) fresh lemon juice
 - 1 pkg (8 oz./250 g) low-fat cream cheese, softened
 - 2 tsp (30 mL) low-fat sour cream
 - ½ cup (125 mL) grated Asiago cheese
 - ¼ cup (50 mL) grated Parmesan cheese
 - 1 cup (250 mL) mozzarella cheese, divided
 - Optional: Chopped parsley, additional grated Parmesan
- Crostini!**
- 1 baguette
 - Olive oil for brushing

Bubbly Cheesy Shrimp Dip

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Instructions

- To begin, preheat the oven to 350 (180°C).
- Coarsely chop the fresh shrimp. Then, melt the butter in a large skillet over medium heat. Add the chopped shrimp, green onions, garlic, and the rub to the skillet. Cook the shrimp mixture for about 2–3 minutes, or just until the shrimp are pink. Add the fresh lemon juice.
- Reduce the heat to low and add the cream cheese. Gently stir with a spoon until the cream cheese is melted.
- Then, add the sour cream followed by the Asiago and Parmesan cheeses, and ½ cup (125 mL) of the mozzarella. Combine and stir until the cheese is not quite melted. Next, spoon the dip onto a Rectangle Stone or dish and sprinkle with the remaining cheese before placing it in the oven.
- Once the dip has been spooned onto the stone, bake it in the oven for 25 minutes. Then, turn the oven to a low broil setting. Broil for 3–5 minutes or until the dip is golden brown. (Don't worry, the Pampered Chef StoneFusion stones are broiler-safe up to 550°F (287°C)). Remove the shrimp dip from the oven. Garnish with fresh parsley, and serve warm.
- This dip is best served hot but can easily be reheated as needed. Store the leftover dip in an airtight container in the fridge for up to 3 days. The crostini (see cook's tip) is perfect for dipping, but you can also serve the cheesy shrimp dip with pita chips, crackers, or naan.

Cook's Tips: How to Make Homemade Crostini

- I make these simple crostini using my Pampered Chef Rectangle Stone. Slice a fresh baguette into pieces. Then, place the baguette slices onto the baking stone. Next, lightly brush both sides of each slice with olive oil. Bake in the oven at 350 (180°C) for 15–20 minutes until crispy. Let the crostini cool before topping.

Making the Dip Ahead of Time: Just follow all of the instructions in the recipe. Then, instead of baking the dip, place the mixture in a covered container and refrigerate. When you are ready to cook the shrimp dip, preheat the oven, spoon the dip onto a baking stone, and bake uncovered as noted.