



Spicy Cajun Seafood Dip



6 Servings



30 minutes

Ingredients :

- Cream cheese
- Sour cream
- Cooked shrimp
- Crab meat
- Shredded cheddar cheese
- Shredded mozzarella cheese
- Cajun seasoning
- Garlic powder
- Paprika
- Salt
- Black pepper
- Green onions
- Olive oil



Instructions :

1. Preheat the oven to 375°F and lightly grease a small baking dish with olive oil.
2. In a large bowl, soften the cream cheese and mix it with sour cream until smooth and creamy.
3. Stir in Cajun seasoning, garlic powder, paprika, salt, and black pepper until well combined.
4. Fold in the cooked shrimp, crab meat, green onions, and half of the shredded cheeses.
5. Transfer the mixture to the prepared baking dish and spread it evenly.
6. Sprinkle the remaining shredded cheese over the top.
7. Bake for 15 minutes or until the dip is bubbly and lightly golden on top.
8. Remove from the oven and let it rest for 5 minutes before serving warm.