

# 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 ½ cups shredded aged cheddar cheese

## How to make it

1. 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.
2. Scrape into greased shallow 4-cup (1 qt) baking dish. Sprinkle with remaining cheese.
3. Place on a baking sheet. Bake for 18 to 20 minutes or until golden brown. Serve warm with TOSTITOS® Original Restaurant-Style Tortilla Chips.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	4-6

## Made with



**TOSTITOS® Original Restaurant Style**