



Hot Artichoke and Crab Dip



Ingredients



Adapted from *Allrecipes*

- 1-8oz. Cream cheese softened
- 1 cup mayonnaise
- 1 clove garlic, minced
- 1 (14oz.) artichoke hearts in water, drained and chopped
- 1 1/2 cup cooked crabmeat
- 3/4 cup grated Parmesan cheese
- 1/3 cup chopped green onions
- 1/3 cup chopped red bell pepper
- 1/2 cup dry bread crumbs
- 2 tsp. chopped green onions for garnish
- 2 tsp. chopped red bell pepper for garnish



Directions



Yield:

Serving size:

Total cost:

Serving cost:

1. Preheat oven to 350 F
2. Combine cream cheese and mayonnaise in a large bowl until smooth; stir in garlic.
3. Gently stir artichoke hearts, crab meat, Parmesan cheese, 1/3 cup green onion, 1/3 cup red bell pepper, and cayenne pepper into cream cheese mixture. Transfer the dip to a 9-inch pie dish and sprinkle top with bread crumbs.
4. Bake in oven until crumb topping is golden brown and dip is hot; about 20-30 minutes.
5. Garnish with green onions and red bell peppers.

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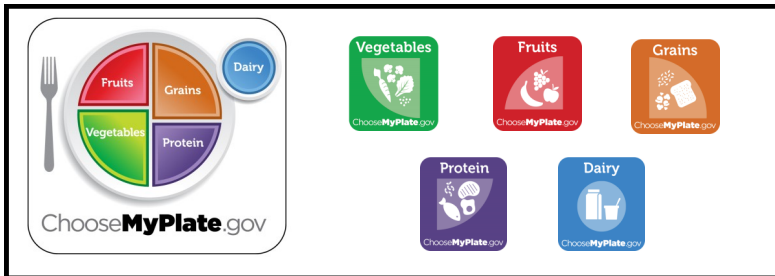
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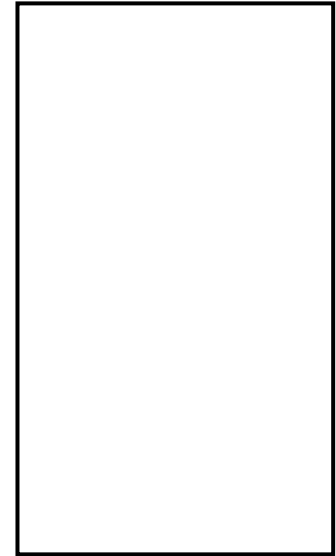
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