



Recipes

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Warm Crab Dip n' Chips

Serves 6

Ingredients:

Mission® Pre-cut Unfried White Corn Tortilla Chips
(10861)

Salt

Herbes de Provence

16 oz. Cream Cheese , softened

3 1/2 cups Lump Crab Meat

6 Green Onions , sliced

1 1/2 cups sliced Almonds , toasted

2 Tbsp. Garlic Powder

1/4 cup Whipped Cream

2 dashes Cayenne Pepper Sauce

1 Tbsp. fresh Lemon Juice

1/4 cup Parmesan Cheese , shredded

Directions:

1. Preheat oil in deep fat fryer to 365° F. Place unfried Mission® tortilla chips in basket and fry until golden, about 2 minutes. Remove from fryer and place on paper towel lined surface to drain. While the chips are still hot, lightly sprinkle with salt and Herbes de Provence.

2. Place the next 8 ingredients in a large pan over medium high heat. Cook until heated throughout and stir to combine. Transfer to serving dishes. Sprinkle with parmesan cheese and place in broiler or salamander and heat until golden.