



## BUFFALO BUTTERFLIES WITH BLUE CHEESE DIP

Spice up the original butterfly shrimp with this signature buffalo and blue cheese dip

**Yield:** 6 Servings

### INGREDIENTS

1/2 tsp. Onion powder

1/2 C Sour cream

4 oz Blue Cheese Crumbles

8 oz Cream cheese, softened

1/3 C Buffalo Wing Sauce

1 Unit SeaPak Butterfly Shrimp

1/4 C Mayonnaise

1/2 tsp. Dried Parsley



### DIRECTIONS

- 1 CREAM together cream cheese and blue cheese in a medium size bowl. Add sour cream, mayonnaise, onion powder and dried parsley. Mix well.
- 2 COVER bowl with plastic wrap and refrigerate overnight. The next day, prepare shrimp according to package instructions.
- 3 TOSS hot shrimp in Buffalo wing sauce and serve immediately with blue cheese dip. Refrigerate dip overnight.