



MEXICAN CRAB DIP

Spice up any fiesta with this over the border taste of Mexican crab dip

Yield: 8 Servings

INGREDIENTS

- 1 tsp. taco or fajita seasoning mix
- 1 Unit 4.5oz Chopped green chiles
- 1 C Shredded cheddar cheese
- 2 pk. 8oz Cream Cheese, room temperature
- 1 pk. aioli sauce
- 1 pk. 8oz SeaPak Maryland Style Crab Cakes, thawed



DIRECTIONS

- 1 THAW crab cakes according to package directions (either in the refrigerator overnight or under cool or tepid running water).
- 2 PREHEAT oven to 350°F.
- 3 MIX aioli sauce, cream cheese, cheddar cheese, green chiles and seasoning mix in a medium sized mixing bowl. Use fingers to gently crumble crab cakes into the cream cheese mixture. Gently stir mixture together with a fork until combined.
- 4 SPOON crab and cream cheese mixture into a 2 quart baking dish. Bake for 40 to 45 minutes or until fully heated and the top starts to turn golden brown.