

## Cheesy Rich & Creamy Shrimp & Crab Spinach Dip: Ultimate Appetizer

Cheesy Rich and Creamy Shrimp and Crab Spinach Dip: Your Ultimate Party Appetizer!



**OVEN**  
**375°F**

**TIME**  
**2-3 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

1 lb shrimp, peeled, deveined, and chopped (medium or large shrimp)

1 lb lump crab meat (fresh or good quality canned/frozen, picked over for shells)

2 cups fresh spinach, chopped (baby spinach is ideal)

8 oz cream cheese, softened (full-fat for best creaminess)

1 cup sour cream

1 cup mayonnaise (full-fat for richness)

1 cup shredded mozzarella cheese (freshly shredded for best melt)

1/2 cup grated Parmesan cheese (freshly grated)

3 cloves garlic, minced

1 tsp Old Bay seasoning

Salt and pepper, to taste

1 tbsp olive oil (for cooking shrimp)

Tortilla chips, crackers, or toasted bread for serving

Swaps and Notes:

**Shrimp & Crab:** Use good quality shrimp and lump crab meat. Ensure both are very well-drained. You can use all crab or all shrimp if you prefer.

**Spinach:** Fresh baby spinach is best, as it wilts down easily. Frozen chopped spinach can be used if thawed and very well squeezed dry to remove all excess water.

**Cream Cheese:** Ensure it's softened to room temperature for a smooth, lump-free dip base.

**Mayonnaise/Sour Cream:** Full-fat versions contribute to the dip's richness and creaminess. Light versions can be used, but the texture may be slightly less decadent.

**Cheese:** Freshly shredded mozzarella and grated Parmesan melt best and have superior flavor. You can add a touch more cheese if you like it extra gooey!

**Old Bay Seasoning:** This is a classic seafood seasoning that adds an authentic coastal flavor and a slight kick. Don't skip it!

**Garlic:** Freshly minced garlic provides the best aromatic flavor.

**Spice (Optional):** A pinch of cayenne pepper can be added for more heat.

**Directions:**

**Cook the Shrimp:** Heat 1 tbsp olive oil in a skillet over medium heat. Add the chopped shrimp and cook for 2-3 minutes, or just until they turn pink and are fully cooked through. Be careful not to overcook. Remove the cooked shrimp from the skillet and set aside to cool slightly.

**Prepare the Dip Base:** In a large mixing bowl, combine the softened cream cheese, sour cream, mayonnaise, minced garlic, Old Bay seasoning, salt, and pepper. Use a whisk or a rubber spatula to mix until the mixture is completely smooth and creamy.

**Add the Seafood and Spinach:** Fold in the cooked shrimp (cooled), lump crab meat, chopped fresh spinach, shredded mozzarella cheese, and grated Parmesan cheese. Gently fold until everything is well combined and evenly distributed throughout the creamy base.

**Bake:** Preheat your oven to 375°F (190°C).

Transfer the dip mixture into an oven-safe baking dish (an 8x8 or 9x9 inch dish works well, or a medium gratin dish) and spread it evenly.

**Bake to Golden & Bubbly:** Bake for 20-25 minutes, or until the top is beautifully golden brown, the cheese is melted and bubbly, and the dip is heated through. For an extra bubbly or slightly browned top, you can turn on the broiler for the last 1-2 minutes, watching very closely.

**Serve:** Let the dip cool slightly for a few minutes before serving (it will be molten hot!). Serve warm with tortilla chips, crackers, or slices of toasted baguette for dipping.

**Tips for Success:**

**Dry Seafood & Spinach:** Ensure both the cooked shrimp and crab meat are very well-drained. If using fresh spinach, pat it dry after chopping. If using frozen spinach, thaw and squeeze out all excess water vigorously, as extra moisture can make

the dip watery.

**Softened Cream Cheese:** This is essential for a smooth, lump-free dip base.

**Don't Overcook Shrimp:** Shrimp cooks very quickly. Overcooked shrimp become rubbery.

**Freshly Grated Cheese:** Always use freshly shredded mozzarella and grated Parmesan for the best melt and flavor.

**Serve Warm:** This dip is definitely best enjoyed warm, when the cheese is gloriously gooey.

## DIRECTIONS

1. **Making this :** Cheesy Rich and Creamy Shrimp and Crab Spinach Dip is simple, with just a few steps before baking to perfection!
2. **Cook the : Shrimp:** Heat 1 tbsp olive oil in a skillet over medium heat. Add the chopped shrimp and cook for 2-3 minutes, or just until they turn pink and are fully cooked through. Be careful not to overcook. Remove the cooked shrimp from the skillet and set aside to cool slightly.
3. **Prepare the : Dip Base:** In a large mixing bowl, combine the softened cream cheese, sour cream, mayonnaise, minced garlic, Old Bay seasoning, salt, and pepper. Use a whisk or a rubber spatula to mix until the mixture is completely smooth and creamy.
4. **Add the : Seafood and Spinach:** Fold in the cooked shrimp (cooled), lump crab meat, chopped fresh spinach, shredded mozzarella cheese, and grated Parmesan cheese. Gently fold until everything is well combined and evenly distributed throughout the creamy base.
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with tortilla chips, crackers, or slices of toasted baguette for dipping.

8. **Tips for Success: Dry Seafood & Spinach:** Ensure both the cooked shrimp and crab meat are very well-drained. If using fresh spinach, pat it dry after chopping. If using frozen spinach, thaw and squeeze out all excess water vigorously, as extra moisture can make the dip watery.
9. **Softened : Cream Cheese:** This is essential for a smooth, lump-free dip base.
10. **Don't : Overcook Shrimp:** Shrimp cooks very quickly. Overcooked shrimp become rubbery.
11. **Freshly : Grated Cheese:** Always use freshly shredded mozzarella and grated Parmesan for the best melt and flavor.
12. **Serve : Warm:** This dip is definitely best enjoyed warm, when the cheese is gloriously gooey.
13. **Serving Suggestions and Pairings:** This Cheesy Rich and Creamy Shrimp and Crab Spinach Dip is the ultimate appetizer for any occasion:
14. **Party : Food:** Perfect for game day, holiday parties, cocktail gatherings, or casual get-togethers.
15. **Snack : Board:** A fantastic centerpiece for a snack or charcuterie board.
16. **Pair with : Dippers:** Serve with a variety of sturdy dippers like tortilla chips, pita chips, crackers, or slices of toasted baguette or crusty bread.
17. **Veggies for : Dipping:** Offer fresh veggie sticks like carrot sticks, celery, or bell pepper strips.
18. **For other amazing cheesy appetizers,** you might also enjoy my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#) or my beloved [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#).
19. **Storage and Leftover Tips:** Cheesy Rich and Creamy Shrimp and Crab Spinach Dip is best enjoyed fresh and warm. If you have any leftovers, store them in an airtight container in the refrigerator for up to 2-3 days. To reheat, gently warm in a microwave or, for best results, in a 300°F (150°C) oven until heated through and bubbly. The texture might change slightly, but the flavor will still be delicious. Freezing is not recommended for this dip due to the dairy and seafood.
20. **More Recipes You Will Love:** If you loved the cheesy goodness and comforting nature of this hot dip, here are a few more fantastic savory recipes that I think you'll absolutely love:
21. **For another fantastic crowd-pleasing, cheesy dip,** check out my [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).
22. **If you love hot, gooey cheese in a creative way,** my [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#) is a must-make.
23. **And for an incredibly cheesy and easy-to-make casual meal,** my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#) are always a hit!
24. **For a versatile and delicious seafood side,** check out my [Crab Salad \(a chilled version!\)](#).

**25.** Final Thoughts: This Cheesy Rich and Creamy Shrimp and Crab Spinach Dip is a true culinary indulgence - incredibly flavorful, wonderfully comforting, and guaranteed to be a hit at any gathering. It's perfect for bringing a taste of coastal deliciousness to your table. Give it a bake, and enjoy this ultimate cheesy delight!

## SWAPS & NOTES

**Shrimp & Crab:** Use good quality shrimp and lump crab meat. You can use all crab or all shrimp if you prefer.

**Spinach:** Fresh baby spinach is best, as it wilts down easily. Frozen chopped spinach can be used if thawed and very well squeezed dry to remove all excess water.

## TIPS FOR SUCCESS

**Dry Seafood & Spinach:** Ensure both the cooked shrimp and crab meat are very well-drained.

If using fresh spinach, pat it dry after chopping.

If using frozen spinach, thaw and squeeze out all excess water vigorously, as extra moisture can make the dip watery.

**Softened Cream Cheese:** This is essential for a smooth, lump-free dip base.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-rich-creamy-shrimp-crab-spinach-dip-ultimate-appetizer/>