

Golden-Brown Cheesy Shrimp & Crab Spinach Dip with Seared Shrimp

Golden-Brown Cheesy Shrimp and Crab Spinach Dip with Seared Shrimp



OVEN
375°F

TIME
25 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb shrimp, peeled and deveined (plus a few extra to sear for topping if you want it extra showy)
1/2 lb crab meat, flaked
1 cup fresh spinach, chopped
1/2 cup cream cheese, softened
1/2 cup sour cream
1/2 cup mayonnaise
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese
2 cloves garlic, minced
1 teaspoon lemon juice
1 teaspoon Old Bay seasoning
Salt and pepper, to taste
1 tablespoon olive oil (for searing shrimp)
Tortilla chips or toasted bread slices, for dipping

DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. In a large bowl, mix cream cheese, sour cream, mayo, mozzarella, Parmesan, garlic, lemon juice, Old Bay, salt, and pepper until smooth.
3. Fold in chopped spinach, crab meat, and shrimp until evenly combined.
4. Transfer to a baking dish (a rustic white dish looks great for serving) and smooth the top.
5. Bake 20-25 minutes until bubbling, golden-brown on top, and slightly crisp around the edges.
6. While it bakes, sear shrimp: heat olive oil in a pan over medium heat. Cook shrimp 2-3 minutes per side until pink and lightly browned.
7. Top and serve: pull dip from oven and pile the seared shrimp on top. Serve hot with chips or toasted bread.

SWAPS & NOTES

Crab options: Lump crab is amazing, but claw meat works well too and is usually more budget-friendly.

Spinach shortcut: thawed frozen spinach is fine-just squeeze it very dry first.

Mayo swap: you can do all sour cream (1 cup total) if you're not a mayo fan, but mayo helps with richness and browning.

Cheese options: Monterey Jack or a mild white cheddar can stand in for mozzarella.

TIPS FOR SUCCESS

Dry the spinach: excess water can make the dip loose.

Don't overcook the shrimp: especially the shrimp folded into the dip-if your shrimp are large, consider chopping them so they stay tender.

Broil for 1-2 minutes at the end-just keep a close eye so it doesn't scorch.

Make it scoopable: let it rest 5 minutes before serving so it thickens slightly.

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

Original recipe: <https://chefmaniac.com/golden-brown-cheesy-shrimp-crab-spinach-dip-with-seared-shrimp/>