

Million Dollar Shrimp & Crab Dip: Creamy, Cheesy, and Perfect for Parties

Million Dollar Shrimp & Crab Dip



OVEN
375°F

TIME
2 to 3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1/2 pound shrimp, peeled, deveined, and chopped
- 1/2 pound lump crab meat, drained
- 8 ounces cream cheese, softened
- 1/2 cup sour cream
- 1/4 cup mayonnaise
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 3 cloves garlic, minced
- 1/2 teaspoon paprika
- 1/2 teaspoon Old Bay seasoning
- 1/4 teaspoon black pepper
- 1 tablespoon lemon juice
- 2 tablespoons green onions, chopped

DIRECTIONS

1. Preheat your oven to 375°F.
2. In a skillet over medium heat, cook the chopped shrimp for 2 to 3 minutes, until pink and just cooked through. Remove from heat and set aside.
3. In a large mixing bowl, combine the softened cream cheese, sour cream, and mayonnaise. Stir until smooth.
4. Add the mozzarella cheese, : Parmesan cheese, garlic, paprika, Old Bay seasoning, black pepper, and lemon juice. Mix until fully combined.
5. Gently fold in the cooked shrimp and lump crab meat, keeping the mixture as chunky as possible.
6. Transfer the dip to a baking dish and spread it into an even layer.
7. Bake for 20 to 25 minutes, until hot and bubbly.
8. Garnish with chopped green onions and serve warm with bread, crackers, or fresh vegetables.

SWAPS & NOTES

Lump crab meat gives the dip its best texture and flavor, but claw meat can also work if that is what you have available.

Just be gentle when folding it in so you keep some nice pieces intact.

Fresh shrimp is great, but thawed frozen shrimp works perfectly well for this recipe too.

Just make sure it is patted dry before cooking so the dip does not get watery.

TIPS FOR SUCCESS

Do not overcook the shrimp in the skillet.

They only need a quick cook since they will continue heating in the oven.

Fold the crab in gently so it keeps some larger pieces.

That makes the dip feel more substantial and gives it a more luxurious texture.

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

Original recipe: <https://chefmaniac.com/million-dollar-shrimp-crab-dip-creamy-cheesy-and-perfect-for-parties/>