

# Hot Shrimp Dip

Jill Burwell - Renton, WA

Taste of Home Magazine - December/January 2021

## **Yield: 4 cups**

*1/2 cup butter, cubed  
8 green onions, thinly sliced  
1 small green pepper, finely chopped  
1 pound (61-70 per pound) cooked shrimp, peeled and deveined  
1 jar (4 ounce) diced pimientos, drained  
2 cloves garlic, minced  
2 teaspoons Creole seasoning  
1 package (8 ounce) cream cheese, cubed  
chopped fresh parsley  
French bread baguette slices or assorted crackers*

In a Dutch oven, melt the cubed butter over medium heat. Add the green onions and green pepper. Cook and stir until tender, 3 to 4 minutes.

Add the shrimp, pimientos, garlic and Creole seasoning. Cook and stir until heated through.

Stir in the cream cheese until melted. Sprinkle with parsley.

Serve with baguette slices or crackers.

---

Per Serving (excluding unknown items): 1730 Calories; 174g Fat (87.9% calories from fat); 25g Protein; 29g Carbohydrate; 6g Dietary Fiber; 522mg Cholesterol; 2097mg Sodium. Exchanges: 3 Lean Meat; 3 1/2 Vegetable; 33 Fat; 1/2 Other Carbohydrates.