
Crab Nachos with Dip

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CRAB DIP

1 stick butter

1 large yellow onion, chopped

3 ribs celery, chopped

1 can (10 ounce) original Rotel tomatoes, drained

1 can (10 ounce) cream of shrimp soup

8 ounces cream cheese

1 pound cleaned crabmeat

1/4 cup green onions, chopped

CHIPS & TOPPINGS

1 bag (18 ounce) yellow or blue corn tortilla chips

8 ounces Fiesta blended cheese (Monterey Jack, cheddar, queso quesadilla & Asadero), finely shredded

1/2 cup whole kernel corn

1 medium tomato, chopped

1/4 cup jalapeno pepper, sliced

For the dip: In a saucepan over medium heat, melt the butter. Add the onions, celery and green peppers. Saute' until translucent.

Add the drained Rotel tomatoes, soup and cream cheese. Cook until the mixture is well combined and heated through.

Stir in the crabmeat and green onions. Heat through and set aside.

For the nachos: Preheat the oven to 400 degrees.

Spread out the tortilla chips in a single layer onto one or two baking sheets.

Dollop the crab dip onto the chips and sprinkle the cheese on top. Sprinkle on the corn kernels, tomatoes and jalapeno slices.

Place in the oven and heat until the cheese melts.

Appetizers

Per Serving (excluding unknown items): 1796 Calories; 177g Fat (86.6% calories from fat); 25g Protein; 37g Carbohydrate; 7g Dietary Fiber; 514mg Cholesterol; 2706mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 4 Vegetable; 34 Fat.