



CHEESY PRAWN DIP
RECIPE

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COOK TIME

15 mins

PREP TIME

10 mins

SERVES

4 x

CHEESY PRAWN DIP

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INGREDIENTS

- 2 cups chopped prawns
- 1 cup (150 g) diced spanish onion
- 1 cup (100 g) grated cheese
- 2 Tbsp MasterFoods™ Tartare Sauce
- Crackers or Toasts to Serve

METHOD

1. 1.
Mix the chopped prawns, spanish onion, grated cheese and MasterFoods™ Tartare Sauce together in a bowl.
2. 2.
Pour the mix into a big ramekin and bake at 180C for 15 minutes.
3. 3.
Serve the cheesy and oozy dip with crackers or toasts.

Source URL: <https://www.masterfoods.co.nz/Recipes/cheesy-prawn-dip>