

Shrimp Scampi Dip

- 2 Tbsp. extra-virgin olive oil
- 3 cloves of garlic. Minced
- 1 lb. of large shrimp, peeled and deveined
- Salt
- Pepper
- Juice and zest of 1 lemon
- 8 oz. cream cheese, softened
- ¼ cup mayonnaise
- ¾ cup shredded Swiss cheese
- ¼ cup grated Parmesan cheese + 1 Tbsp.
- 3 Tbsp. chopped scallion
- Pita wedges for serving + a pinch of Himalayan sea salt
- ¼ cup white wine, optional
- ½ tsp. red pepper flakes, optional

Method: Preheat oven to 350 degrees. In a large skillet over medium heat, heat olive oil. Add shrimp, garlic, salt and pepper and optional red pepper flakes. Cook shrimp until pink and firm (3-4 minutes). Set aside to cool slightly and cut into 4ths.

In a large bowl, mix together lemon juice, zest, cream cheese, mayo, Swiss, Parmesan, 2 Tbsp. green onion, (optional wine) and shrimp.

Transfer to a small baking dish and bake until bubbly, about 25 minutes. Add additional Tbsp. Parmesan and convection-bake another 5-7 minutes if you prefer a golden look.

Garnish with 1 Tbsp. chopped scallions and rest 5 minutes and serve with pita wedges.