

Crab Rangoon Dip

Source: Once Upon a Chef

Ingredients

- 8 oz cream cheese
- ¼ cup mayonnaise
- ¼ cup sour cream
- 1 tbsp Sriracha chile sauce
- 1 tbsp fresh lime juice
- 1 small clove garlic, minced
- ¼ tsp salt
- ¼ tsp sugar
- 8 oz fresh lump crab meat, well-drained
- 3 scallions, white and green parts separated
- 1 cup Monterey jack cheese, divided
- ¼ cup Thai sweet chili sauce, at room temperature
- 1 tbsp cilantro, optional, for garnish

Method

1. Preheat the oven to 350°F and set an oven rack in the middle position. Set aside 1 tbsp of the dark green portion of the sliced scallions to use as a garnish for the finished dip.
2. Place the cream cheese in a large, microwave-safe bowl; microwave on high heat until the cream cheese is softened, 45 to 60 seconds. Whisk the cream cheese until completely smooth. Add the mayonnaise, sour cream, Sriracha, lime juice, garlic, salt, and sugar; whisk to combine. Add the crab meat, scallions, and ¾ cup of the cheese; using a rubber spatula, fold to combine, being careful not to break up the lumps of crab meat too much.
3. Spread the dip evenly into a 1-quart baking dish and sprinkle the remaining ¼ cup cheese over top. Bake, uncovered, until the cheese is melted and the crab dip is bubbling, about 25 minutes. Remove from the oven and spread the Thai sweet chili sauce over the top. Sprinkle with the reserved dark green scallions and cilantro, if using.

MAKE-AHEAD: The dip can be assembled up until the point of baking and refrigerated up to one day ahead of time. Allow a few extra minutes in the oven if baking straight out of the fridge.