



Cheesy prawn dip  
RECIPE

## Cheesy prawn dip



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™ Tartar 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.

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**Source URL:** <https://www.masterfoods.com.au/recipes/cheesy-prawn-dip>