

Cheesy prawn dip RECIPE

## **Cheesy prawn dip**



COOK TIME
15 mins
PREP TIME
10 mins
SERVES
4 x
Cheesy Prawn Dip
Share

- Pinterest (opens in new window)
- Facebook (opens in new window)
- Twitter (opens in new window)
- Download (opens in new window)
- Print (opens in same window)

## **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

## **RELATED PRODUCTS**



MasterFoods Traditional Tartare Sauce 220g

See details

## **METHOD**

1. 1.

Mix the chopped prawns, spanish onion, grated cheese and MasterFoods $^{\mathsf{m}}$  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.com.au/recipes/cheesy-prawn-dip