

Hot Crawfish Dip

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Ingredients

2 8-ounce packages cream cheese, softened
1 () package garlic-and-herb-flavored cheese, such as Boursin*
1/2 cup mayonnaise
1/2 cup sour cream
1 (12-ounce) jar roasted red peppers, drained and chopped
1 cup grated Fontina cheese
1 cup grated Parmesan cheese
1 16-ounce package crawfish tail meat
1/2 teaspoon ground chipotle pepper
Toasted French-bread rounds or tortilla chips

Directions

Preheat oven to 350 degrees. Lightly grease a casserole dish; set aside.

In a medium bowl, combine cream cheese and garlic-and-herb-flavored cheese. Beat with an electric mixer at medium speed until creamy. Stir in mayonnaise and sour cream until combined. Add peppers, Fontina cheese, Parmesan cheese, crawfish, and pepper. Mix until well blended. Spoon mixture into prepared casserole dish.

Bake for 40 minutes, or until hot and bubbly. Serve hot with toasted French-bread rounds or tortilla chips.