

Spicy Shrimp Dip

Ingredients

2 tablespoons olive oil
1 small green bell pepper, diced
1 small white onion, diced
8 oz cream cheese, softened
½ cup mayonnaise
2 cloves garlic, minced
1 tablespoon Sriracha (Rooster Sauce)
1 cup small shrimp, cooked

Directions

1. Warm olive oil in skillet over medium-high heat, add green bell pepper and onion
2. Saute until veggies are crisp-tender, transfer to plate and allow to cool - completely
3. Mix together cream cheese, mayonnaise, garlic, Sriracha and bell pepper mixture
4. Fold in shrimp
5. Refrigerate for at least two hours
6. Serve with crackers or crostini
7. Enjoy!