



MOLTEN LOBSTER DIP WITH POTATO SCOOPS



Serve with *Fine Coat Potato Scoops*

1½ lb (750 g) whipped cream cheese

6 oz (175 g) lobster and seafood blend

¼ cup (60 mL) diced roasted red peppers

½ cup (120 mL) fire roasted corn

1¼ cup (450 mL) asiago provolone blend shredded cheese

2 Tbsp (30 mL) horseradish

2 Tbsp (30 mL) lemon juice

3 Tbsp (45 mL) scallions diced

1 Tbsp (15 mL) Old Bay® Seasoning

2 tsp (10 mL) sriracha sauce

½ cup (120 mL) sour cream

Cheesy, gooey, and full of succulent lobster – your guests will fall in love with this indulgent dip and crispy Potato Scoop combo!



DEEP FRY FINE COAT POTATO SCOOPS

TEMP: 350°F (180°C) COOK TIME: 3½–4 mins.

MOLTEN LOBSTER DIP

- 1 Combine whipped cream cheese, roasted peppers, fire roasted corn, sour cream, horseradish, lemon juice, Old Bay, sriracha and 1 cup (250 mL) of asiago provolone blend. ¾ cup (175 mL) of asiago provolone blend is reserved for topping.
- 2 Fold in lobster and seafood blend.
- 3 Place 1 cup (250 mL) each of recipe in five 8-ounce (250 g) ceramic ramekins. Portion takeout orders into 8-ounce (250 g) foil pans.
- 4 Top each ramekin with remaining asiago provolone blend.
- 5 Spray each with pan spray to promote browning.
- 6 Place ramekins in preheated 400°F (200°C) convection oven and bake for 20 mins.

Serve alongside *Fine Coat Potato Scoops*.

+44.8%

Potato Scoops* growth are outpacing the rest of the category!

**INCREDIBLY
VERSATILE**

Potato Scoops offer a perfect option for dine in while holding up just as well for takeout & delivery!

**A QSR
FAVOURITE!**

Potato Scoops are gaining popularity in QSR Seafood restaurants! (+312% vs. YA)

*NPD Potato Track/Supply Track, YE MAR'21 – Chips/Slices/Home Fries (Coated)

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