

# Southwestern Shrimp Dip in Iceberg Lettuce Bowl

Preparation time: 30 minutes plus 1 hour chilling / Serves 12



## INGREDIENTS

- 1 head FOXY-brand iceberg lettuce
- 1/2 pound cooked bay shrimp,  
rinsed and well-drained
- 1/2 cup red bell pepper, finely chopped
- 1/2 cup prepared salsa (medium heat)
- 1/2 cup niblet corn, drained
- 1/2 cup FOXY-brand green onions, chopped
- 2 Tablespoons FOXY-brand parsley, chopped
- 1/2 cup mayonnaise or salad dressing
- 1/3 cup dairy sour cream
- 1/2 teaspoon lemon juice
- FOXY-brand celery sticks, broccoli florets,  
cauliflower florets, asparagus for crudites  
crackers (optional)

## PREPARATION

**Lettuce bowl** Trim a one-inch slice off core end of FOXY-brand iceberg lettuce head; discard. Stand lettuce head, cut side up, on a flat surface. With a paring knife, cut out the center, leaving a 1/2-inch thick shell on bottom and sides. Cover and chill lettuce removed from center of head to use another time. Wrap lettuce "bowl" in moist paper towels and chill until serving time.

**Dip** In a bowl, stir together remaining ingredients (except crudite vegetables) until well combined. Cover and chill at least one hour to blend flavors.

**Serve** Place lettuce bowl on a serving platter and spoon in the dip mixture. Arrange FOXY-brand vegetable crudites and crackers, if desired, around lettuce bowl. Refrigerate any remaining dip.