



Crab-Stuffed Phyllo Shells

Servings: 15

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 5 minutes

Creamy cheese-mayo base with Worcestershire, Tabasco, and garlic envelopes bacon and crab in crispy phyllo shells for savory, crunch-packed mini delights.

COOK:

6 slices thick-sliced bacon, diced

COMBINE:

8 ounces cream cheese, softened

1 cup pepper Jack cheese, shredded

1/3 cup scallions, chopped

1/4 cup mayonnaise

1 tablespoon fresh lemon juice

2 teaspoons Worcestershire sauce

1 teaspoon garlic, minced

1 teaspoon Tabasco sauce

1 6-oz can crab meat, jumbo lumped, canned

FILL:

45 each mini phyllo shells (such as Athens)

GARNISH:

2 each scallions, finely sliced

Preheat oven to 400°.

Cook bacon in a saute pan until crisp; transfer to a paper-towel-lined plate.

Combine cream cheese, pepper Jack, scallions, mayonnaise, lemon juice, Worcestershire, garlic, and Tabasco, then gently stir in crab and bacon.

Fill phyllo shells with crab mixture and arrange on a baking sheet.

Bake shells until cheese melts, 18-20 minutes.

Garnish with sliced scallions.

These delightful mini bites are a tantalizing blend of creamy and savory flavors that pack a pleasant surprise in every mouthful. The recipe begins with a luscious base made from a combination of mixed cheeses and creamy mayonnaise. This base takes on a savory dimension with the infusion of Worcestershire sauce, a hint of Tabasco for a subtle kick, and the aromatic essence of garlic.

But what truly sets these mini delights apart is the combination of ingredients that come together harmoniously. Imagine crispy bits of bacon mingling with succulent crab meat, all perfectly nestled within the delicate embrace of mini phyllo shells. These delicate pastry shells bring a delightful crunch-factor to the equation, elevating these little beauties to a whole new level of gastronomic bliss.

With each bite, you'll experience the creamy, cheesy goodness that blankets the rich flavors of crab and bacon, all encased within the satisfyingly crisp phyllo shell. These mini wonders are sure to make your taste buds dance with joy, making them an ideal appetizer or snack for any occasion.

MAKE AHEAD: The filling can be made the night before and the phyllo cups can be filled hours before they are baked.

Per Serving (excluding unknown items): 353 Calories; 19g Fat (48.8% calories from fat); 12g Protein; 32g Carbohydrate; 1g Dietary Fiber; 50mg Cholesterol; 612mg Sodium; 1g Total Sugars; trace Vitamin D; 148mg Calcium; 2mg Iron; 147mg Potassium; 179mg Phosphorus. Exchanges: .

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