



LUMP CRAB SALAD PASTRY CUPS

- 1 can **Crown Prince Natural Lump White Crab Meat**, drained and rinsed
- 2 17.3 ounce boxes frozen puff pastry dough, thawed
- 2 stalks celery, chopped
- 1/2 cup cooked shrimp, chopped
- 1/2 cup chopped green bell pepper
- 1/2 cup sliced green onions
- 1/2 cup mayonnaise
- 1 teaspoon chopped fresh dill
- salt and black pepper to taste
- 24 lettuce leaves



Preheat oven to 400°F. Roll out the puff pastry dough and cut into 24 squares. Spray muffin tins with nonstick cooking spray and place one square into each muffin cup. Bake for 20 minutes, or until golden brown. Cool on a wire rack and push down the centers creating a cup.

Combine the remaining ingredients except for the lettuce leaves in a medium bowl and mix well. Line each puff with a lettuce leaf and fill with crab mixture. *Serves 24.*

Per Serving: 265 Calories (156 Calories from Fat), 17g Fat, 7g Protein, 20g Carbohydrate, 34mg Cholesterol, 205mg Sodium