

# Curried Shrimp Tarts

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*www.MyRecipes.com*

## **Yield: 15 mini tarts**

*1 cup cooked shrimp, chopped*  
*1/2 package (9 ounce) cream cheese, softened*  
*3 tablespoons green onions, chopped*  
*1 tablespoon fresh lime juice*  
*3/4 teaspoon curry powder*  
*1/4 teaspoon ground red pepper*  
*1 package (15 count) Athena mini phyllo shells*  
*2 1/2 tablespoons jarred mango chutney*  
*chopped fresh chives (for topping)*  
*toasted sweetened coconut flakes (for topping)*

## **Preparation Time: 15 minutes**

In a bowl, stir together the shrimp, cream cheese, green onions, lime juice, curry powder and red pepper.

Spoon the mixture into the pastry shells.

Spoon 1/2 teaspoon of the mango chutney over each tart.

Sprinkle with chives and coconut flakes as desired.

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Per Serving (excluding unknown items): 654 Calories; 43g Fat (59.8% calories from fat); 59g Protein; 7g Carbohydrate; 1g Dietary Fiber; 589mg Cholesterol; 877mg Sodium. Exchanges: 0 Grain(Starch); 8 Lean Meat; 1/2 Vegetable; 0 Fruit; 7 1/2 Fat.