Mini Crab Salad Tarts

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Yield: 15 minitarts

1 box (15 each) frozen phyllo minitarts

tarts
4 ounces lump crabmeat
1/4 cup red bell pepper, finely diced
2 to 3 tablespoons sweet chili sauce
1 scallion, finely chopped
2 tablespoons cilantro, chopped
hot sauce
salt

sliced cucumber (for garnish)

Preheat the oven to 375 degrees.

Place the frozen mini-tarts on a parchment-lined baking sheet.

Bake the tarts until browned and crisp (about 5 minutes). Remove to a platter to cool.

In a bowl, mix the crabmeat, bell pepper, chili sauce, scallion and cilantro.

Season with the hot sauce and salt.

Divide the mixture among the prebaked shells.

Top with sliced cucumber.

Keep refrigerated until served.

Start to Finish Time: 20 minutes

You may buy boxes of 15 frozen minitarts in your grocers frozen dessert section.

Per Serving (excluding unknown items): 124 Calories; 1g Fat (10.8% calories from fat); 22g Protein; 5g Carbohydrate; 1g Dietary Fiber; 88mg Cholesterol; 343mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 1/2 Vegetable.

Appetizers

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Calories (kcal): 124 Vitamin B6 (mg):	.3mg
% Calories from Fat: 10.8% Vitamin B12 (mcg): 1	0.2mcg
% Calories from Carbohydrates: 17.7% Thiamin B1 (mg):	.1mg
% Calories from Protein: 71.5% Riboflavin B2 (mg):	.1mg
Total Fat (g): 1g Folacin (mcg):	68mcg
Saturated Fat (g): trace Niacin (mg):	4mg

Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	rol (mg): 88mg	% Pofusor	በ በ%
Carbohydrate (g):	5g	Food Exchanges	
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg):	1g 22g 343mg 642mg 160mg 3mg	Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat:	0 3 1/2 0 0
Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	4mg 97mg 2880IU 290RE	Other Carbohydrates:	0

Nutrition Facts

Amount Per Serving				
Calories 124	Calories from Fat: 13			
	% Daily Values*			
Total Fat 1g	2%			
Saturated Fat trace	1%			
Cholesterol 88mg	29%			
Sodium 343mg	14%			
Total Carbohydrates 5g	2%			
Dietary Fiber 1g	6%			
Protein 22g				
Vitamin A	58%			
Vitamin C	162%			
Calcium	16%			
Iron	15%			

^{*} Percent Daily Values are based on a 2000 calorie diet.