

Crab Salad

1/2 CUP MAYONNAISE
 2 TBSP. DICED ONION
 1/4 CUP DICED RED BELL PEPPER OR PIMENTOS
 1/2 TSP. BLACK PEPPER
 8 OZ. CRAB MEAT CHOPPED
 (CAN USE IMMITATION)
 1/2 LEMON JUICE
 SEASONED CROUTONS
 (HALF 5 OZ. BAG CRUSHED)
 2 BOXES OF 15 PHYLLO TART SHELLS
 PARSLEY (CHOPPED SMALL FOR GARNISH)

In a bowl mix mayonnaise, onion, bell pepper and black pepper well. Now squeeze lemon juice into mixture, add chopped crab meat and croutons - mix well. Refrigerate until ready to serve.

Just before company arrives:

Warm shells 3 minutes in an air fryer on 350 degrees. If you do not have an air fryer, use a regular oven, and warm shells 8 minutes at 350 degrees. Remove shells and fill with salad. Sprinkle with garnish and serve.

“These are AMAZING and best when served fresh, so croutons do not get soggy. Enjoy!”6 - Tammy