

Hot Crab Bites



Ingredients

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| 1 package Azteca® salad shells | 1 ½ cups crabmeat or imitation crab, shredded |
| 1 teaspoon fresh lemon juice | 2 tablespoons green onions, chopped |
| 1 teaspoon prepared hot mustard | ½ cup Swiss cheese, finely shredded |
| 2 tablespoons sour cream | Salt to taste |
| 1 egg, slightly beaten | Cocktail sauce, if desired |

Directions

Preheat oven to 400°

Remove shells from refrigerator and let stand at room temperature for 15-20 minutes. Mix together all the ingredients except the egg and cocktail sauce.

Cut each unbaked shell into four wedges. Brush top of each quarter with beaten egg and place approximately 1 ½ teaspoons of crab mixture in the center of each wedge. Fold shell tips to meet in center of crab mixture, fold over long edge.

Bake for 10-12 minutes or until golden brown.

Serve warm with cocktail sauce; if desired.