

Crab Wonton Cups

Ingredients

32 wonton wrappers
Cooking Spray (Pam)

1 8 oz package cream cheese,
softened
½ cup heavy whipping cream
1 egg
1 tbsp Dijon Mustard
1 tsp Worcestershire sauce
5 drops hot pepper sauce (Tobasco)

2 can premium crabmeat, drained, rinsed
¼ cup thinly sliced green onions
¼ cup finely chopped sweet red pepper

1 cup grated Parmesan Cheese

Directions

Preheat oven to 350F.

Lightly spray tiny muffin tin with cooking spray. Press the wonton wrappers into miniature or regular muffin cups. Very lightly spritz entire pan of wrappers with cooking spray.

Bake for 8-9 minutes until lightly browned.

Meanwhile, in a small bowl, beat the cream cheese, cream, egg, mustard, worcestershire sauce, and pepper sauce until smooth.

Stir in the crab, green onion, and red pepper. Spoon into wonton cups. Sprinkle with parmesan Cheese.

Bake for 10-12 minutes or until filling is heated through.

Serve warm.

Refrigerate leftovers.

