



Crab Cups

- 1 sheet frozen puff pastry, thawed
- 2 Tbsp. garlic mayonnaise
- 1 (6-oz.) can crabmeat, drained
- 4 ounces cream cheese, softened
- 1 Tbsp. horseradish
- 1/2 cup Almond Accents® Original Oven Roasted sliced almonds

Preheat oven to 400°F. Lightly grease 12 muffin cups; set aside. Roll pastry to 9x12-inch sheet, cut into 12 squares. Press into muffin cups. In bowl, combine remaining ingredients and 1/3 cup Almond Accents. Evenly divide crab filling into pastry cups. Bake 20 minutes. Top with remaining Almond Accents.

Makes 12 crab cups.



Preparation Time : 30
minutes

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