

CRISPY SHRIMP TARTS

*This is an easy, tasty, and elegant appetizer.
Shared by Tami Reitan.*

PREP: 25 minutes

COOK: 5 minutes

SERVINGS: 8

INGREDIENTS:

24 frozen mini fillo shells (from two 2.1-oz packages)
½ C chive cream cheese spread (from 8-oz container)
24 cooked deveined peeled medium shrimp
¼ C Chinese plum sauce
Grated lime peel, if desired



DIRECTIONS:

Heat oven to 350°F. Place fillo shells on ungreased large cookie sheet.

Stir cream cheese to soften. Spoon 1 tsp cream cheese into each shell. Top each with 1 shrimp.

Bake about 2 minutes or until cream cheese is soft. Remove from cookie sheet; place on serving platter. Top each with ½ tsp. plum sauce and lime peel.