



Crab and Shrimp Mini Melts



Adapted from *Red Rock Catering*

Ingredients



- 1 jar of roasted red peppers diced
- 1 lb. snow crab meat
- 1 8 oz. package of cream cheese
- 1 bunch of sliced green onions
- Shredded cheddar cheese
- Shredded parmesan cheese
- Sliced Baggett
- Salt and pepper to taste



Directions



Yield:

Serving size:

Total cost:

Serving cost:

1. Combine all ingredients, except the sliced Baggett in a mixing bowl.
2. Cover and return to fridge, let set for 30 minutes.
3. Top the sliced Baggett with a healthy portion of mix and place it on a sheet pan lined with parchment.
4. Bake for 10-15 minutes.
5. Take them out of the oven and let rest for about 3-5 minutes.
6. Enjoy!

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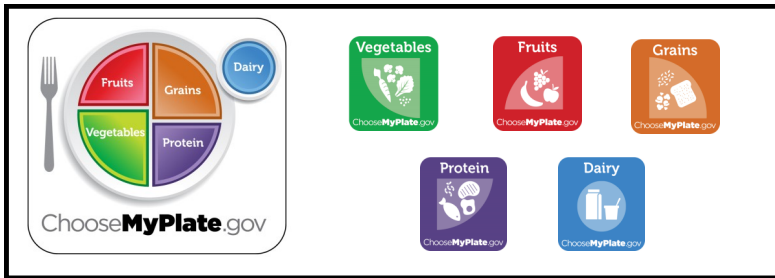
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