

# Crab Tarts

## Ingredients

Pastry for 2 pie crusts  
1 lb lump crabmeat  
3 large eggs, beaten  
1 1/2 cups skim milk  
3/4 cup swiss cheese, grated  
2 tbsp cream cheese, softened  
1 tbsp onion, minced  
1/4 cup fresh parsley, chopped fine  
1/2 cup carrots, shredded  
1/2 tsp nutmeg  
1/4 tsp white pepper  
Pinch salt

## Directions

Roll out dough thinly and cut out 2 inch diameter circles with a cookie cutter. Lightly press dough circles into oiled tart shells. Prick dough with a fork. Bake for 5-7 minutes at 450°F. Remove from oven. Set aside.

Mix together remaining ingredients and spoon into tart shells, filling them 1/2 inch over the top of the tart shell. Bake for 25 minutes at 375°F or until a toothpick inserted comes out clean. Serve hot.

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