

Krabby Kups

Ingredients

- 1 (8 oz.) package Crab Delights
- 1/2 teaspoon roasted garlic
- 1-2 teaspoons shallots
- 1 tablespoon fresh dill
- 1 tablespoon capers
- 2-3 tablespoons fresh parsley
- 1-1½ tablespoons lemon juice, you can also use some of the zest
- 1/2 teaspoon salt and pepper
- 2-3 boxes of phyllo cups
- 1 (6 oz.) container of Greek yogurt

Instructions

1. Open Crab Delights up and for the most part you can shred it up in your hands, or if you wish you can run a knife through into a small dice.
2. Place in a medium bowl adding all of the remaining ingredients.
3. The phyllo cups are pre-cooked but if you would like a crisper and cruncher texture, place in the oven for 4 to 5 minutes at 350 degrees.
4. Let them cool, about 15 minutes.
5. Fill cups with crab mixture.