



Crawfish Tart

Ingredients

- 2 tablespoons salted butter
- 1 tablespoon all-purpose flour
- 6 ounces cooked crawfish tails, rinsed and drained
- ½ teaspoon chopped fresh oregano
- ½ teaspoon chopped fresh thyme
- ¼ cup chopped red peppers bell pepper
- 2 tablespoons chopped green onion
- ½ (17.3-ounce) package frozen puff pastry* (1 sheet), thawed
- 6 tablespoons garlic and herbs cheese
- Salt and pepper to taste

Method

In a medium skillet, melt butter over medium heat. Whisk in flour; cook, stirring constantly, until amber in color, about 1 minute. Add crawfish, chopped oregano, and chopped thyme. Cook for 30 seconds. Remove from heat. Stir in red peppers and green onion. Set aside.

Preheat the oven to 400°. Line a large baking sheet with parchment paper. Cut pastry into 6 even rectangles (about 4¾×3 inches each). Using a knife, make shallow indentations on pastry, creating a ½-inch border along edges. (Do not cut all the way through the pastry.) Spread 1 tablespoon cheese on each pastry within the borders. Divide the crawfish mixture evenly over the cheese.

Bake until the pastry is golden brown, 15 to 20 minutes. Sprinkle it with salt. Garnish with oregano leaves and thyme leaves, if desired.

Serves 6