

Little Crawfish Pies

Ingredients:

3 tbsp olive oil
3/4 c onion, chopped
1/4 c bell pepper, chopped
1 tsp salt (or to taste)
3/4 tsp cayenne
1 lb peeled crawfish tails (can be frozen)
1/2 c green onions (green part only)
1 tbsp chopped garlic
3 tbsp chopped fresh parsley
1 large egg
3/4 c dry breadcrumbs
5-6 shakes of Louisiana Hot Sauce (or Crystal Hot Sauce)
12 puff pastry, squares (4 in. square cut from large sheets)
1 egg, for egg wash
2 tbsp milk, for egg wash



Directions:

1. Heat olive oil over medium heat in large pan.
2. Add onions, bell pepper, salt, cayenne.
3. Cook for 2 minutes, stirring a few times.
4. Add crawfish and stir cook for 2 minutes.
5. Add green onions, garlic, and parsley and stir cook for 1 minute.
6. Pour mixture into medium-size bowl and let cool for about 5 minutes.
7. Add the egg and breadcrumbs and mix well. Then, add the hot sauce and mix.
8. Set aside.
9. Preheat oven to 375°F.
10. Mix egg and milk well for egg wash.
11. Place 3 tablespoons of crawfish mixture on each pastry.
12. Seal with egg wash and brush top with egg wash.
13. Bake in oven for 18 minutes (or until light and crispy.)
14. Serve hot.

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