

# GET YOUR FILL

Turn store-bought phyllo shells into these great party bites.

PHOTOGRAPHS BY LEVI BROWN

**PREP  
THE SHELLS**

Bake 15 frozen mini phyllo shells on a parchment-lined baking sheet at 375° until browned and crisp, 5 minutes, then fill.



**BUTTERNUT SQUASH-SAGE**

Toss 1 cup diced peeled **butternut squash** with 2 tablespoons **olive oil** and 8 torn **sage** leaves. Roast at 425° until tender, about 15 minutes. Divide among prebaked shells; top with grated **fontina**. Bake at 375° until melted, about 15 minutes.



**CRAB SALAD**

Combine 4 ounces **lump crabmeat**, ¼ cup finely diced **red bell pepper**, 2 to 3 tablespoons **sweet chili sauce**, 1 finely chopped **scallion** and 2 tablespoons chopped **cilantro**. Season with **hot sauce** and **salt**. Divide among prebaked shells; top with sliced **cucumber**.



**SMOKED SALMON AND EGGS**

Combine 3 tablespoons **crème fraîche**, 2 teaspoons **lemon juice** and ¼ teaspoon **lemon zest**; season with **salt** and **pepper**. Fill prebaked shells with scrambled **eggs** and **smoked salmon**. Top with the crème fraîche mixture, chopped **red onion** and **dill**.



**ROAST BEEF AND BEET**

Fill prebaked shells with deli-sliced **roast beef**. Combine 3 tablespoons **sour cream** and 2 teaspoons drained **horseradish**; season with **salt** and **pepper**. Top the roast beef with the horseradish cream, diced **pickled beets** and chopped **dill**.



**MUSHROOM-TRUFFLE**

Sauté 1 small sliced **leek** in **butter** until soft, about 5 minutes. Add 8 ounces chopped **mixed mushrooms**; season with **salt** and chopped **thyme**. Cook until soft, 6 more minutes. Divide among prebaked shells; top with grated **truffle pecorino cheese**. Bake at 375° until melted, about 15 minutes.



**SHRIMP COCKTAIL**

Combine 4 ounces chopped **cooked shrimp**, 2 to 3 tablespoons **cocktail sauce** and ¼ cup finely chopped **celery**; season with **hot sauce**, **salt** and **lemon juice**. Refrigerate until cold. Divide among prebaked shells; top with **celery leaves**.



### MANGO CHICKEN SALAD

Combine 1 cup diced **rotisserie chicken**,  $\frac{3}{4}$  cup diced **mango**, 2 tablespoons each **mayonnaise** and chopped **cilantro** and 1 tablespoon **mango chutney**. Divide among prebaked shells; top with chopped **almonds** and more cilantro.



### BARBECUE PORK

Fill prebaked shells with **pulled pork**. Sprinkle with grated **cheddar** and bake at 375° until bubbling, about 15 minutes. Top with **coleslaw**.



### BAKED BRIE

Fill prebaked shells with cubed **brie** (about 3 ounces total). Top each with  $\frac{1}{2}$  teaspoon **peach or apricot preserves**. Bake at 375° until bubbling, about 15 minutes. Top with chopped **walnuts**.

*remove rind or cranberry sauce*



### TEX-MEX

Pulse  $\frac{1}{2}$  cup each grated **cheddar** and **pepper jack cheese**, 2 ounces **cream cheese** and 2 tablespoons **mayonnaise** in a food processor until combined. Divide among prebaked shells; bake at 375° until bubbling, about 15 minutes. Top with **pico de gallo**.



### PIZZA

Fill prebaked shells halfway with fresh **ricotta**, then top with **marinara sauce**. Sprinkle with grated **mozzarella** and **parmesan** and **dried oregano**. Bake at 375° until bubbling, about 15 minutes. Top with chopped **basil**.



### TUNA TARTARE

Combine 4 ounces diced **sushi-grade tuna**,  $\frac{1}{4}$  diced **avocado**, 1 tablespoon each **soy sauce** and chopped **cilantro**, 2 teaspoons **sesame oil** and the juice of 1 **lime**. Divide among prebaked shells; top with toasted **sesame seeds**.



### SPICY SAUSAGE

Cook 4 ounces crumbled **merguez sausage** in a skillet until no longer pink. Divide among prebaked shells. Mix  $\frac{3}{4}$  cup **plain Greek yogurt** with 1 tablespoon **olive oil**; season with **salt**. Top the sausage with the yogurt mixture, diced **cucumber** and chopped **mint**.



### APPLE-BLUE CHEESE

Sauté 1 chopped **shallot**, 1 diced peeled small **apple**, 1 teaspoon chopped **thyme** and a pinch of **salt** in **butter** until soft, about 8 minutes. Divide among prebaked shells; top with crumbled **blue cheese**. Bake at 375° until melted, about 15 minutes. Top with chopped **parsley**.



### SPINACH-GOAT CHEESE

Pulse  $\frac{3}{8}$  cup thawed **frozen spinach** (squeezed dry), 4 ounces **cream cheese**, 2 tablespoons each **mayonnaise** and grated **parmesan** and 1 small **garlic clove** in a food processor. Divide among prebaked shells. Top with sliced **grape tomatoes** and crumbled **goat cheese**. Bake at 375° until the cheese softens, about 15 minutes.