

## **Appetizers**

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# **Salmon Mousse Tartlets**

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**Start to Finish Time: 15 minutes**

**1 package (8 oz) cream cheese, softened**  
**1 1/2 teaspoons seafood seasoning**  
**1 teaspoon lemon juice**  
**1 pouch (6 oz) boneless/ skinless pink salmon**  
**1 package (1.9 oz) frozen miniature phyllo tart shells**  
**fresh dill sprigs (optional)**

In a large bowl, beat the cream cheese, seafood seasoning and lemon juice until smooth.

Beat in the salmon.

Spoon or pipe into the tart shells.

Garnish with dill, if desired.

Refrigerate for at least 20 minutes before serving.

Yield: 15 appetizers

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Per Serving (excluding unknown items): 811 Calories; 81g Fat (88.3% calories from fat); 18g Protein; 7g Carbohydrate; trace Dietary Fiber; 255mg Cholesterol; 686mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Fruit; 15 Fat.