

STARTER & SNACK

Crab-Filled Crescent Snacks

29 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
45 min	25 min	20 min	32	\$0.47	98 kcal



Crab-Filled Crescent Snacks is a hor d'oeuvre that serves 32. For 47 cents per serving, this recipe covers 1% of your daily requirements of vitamins and minerals. One portion of this dish contains roughly 2g of protein, 7g of fat, and a total of 147 calories. It is a good option if you're following...

Ingredients

- ☐ 6 ounce crabmeat, rinsed, well drained
canned
- ☐ 1 egg yolk
- ☐ 2 tablespoons sliced green onions
- ☐ 1 teaspoon sesame seed
- ☐ 1 tablespoon water
- ☐ 3 ounce package cream cheese, softened
- ☐ ¼ teaspoon garlic salt
- ☐ 16 ounce Pillsbury® refrigerated crescent
dinner rolls
canned
- ☐ 9 ounce sweet-and-sour sauce

Method

- 1 Heat oven to 375 degrees F. Spray large cookie sheet with cooking spray. Stir together crabmeat, cream cheese, onions and garlic salt.
- 2 Unroll both cans of dough and separate into 16 triangles.
- 3 Cut each triangle in half lengthwise to make 32 triangles.
- 4 Place 1 teaspoon crab mixture on center of each triangle about 1 inch from short side of triangle. Fold short ends of each triangle over filling; pinch sides to seal.
- 5 Roll up.
- 6 Place on cookie sheet.
- 7 Stir together egg yolk and water.
- 8 Brush egg mixture over snacks.
- 9 Sprinkle with sesame seed. Discard any remaining egg mixture.
- 10 Bake 15 to 20 minutes or until golden brown.
- 11 Serve warm snacks with sweet-and-sour sauce.

Nutrition per serving

98	2 g	4 g	13 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			1.9 g · 12% of daily needs
Sugar			7.4 g · 8% of daily needs
Sodium			312 mg · 14% of daily needs
Cholesterol			13.9 mg · 5% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at [whatsheate.com/crab-filled-crescent-snacks-146518](https://www.whatsheate.com/recipe/crab-filled-crescent-snacks-146518)