

Filo Tartlets with Spicy Cilantro Shrimp

From the kitchen of Nancy Vondrak

Ingredients:

2 teaspoons sesame seeds
1/4 pound medium shrimp, cooked peeled & chopped
1/3 cup cilantro, finely chopped
6 tablespoons Asian sweet chili sauce (such as Thai Brand)
20 frozen mini filo shells

Instructions:

1. Toast seeds in a dry pan over low heat until golden brown, 3 minutes.
2. Combine shrimp, cilantro and chili sauce.
3. Spoon into tartlets
4. Garnish with toasted sesame seeds