

Crab & Cheese Crescent Rolls: The Perfect Party Starter

Crab & Cheese Filled Crescent Rolls ???



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 can (8 oz) crescent roll dough
- 4 oz cream cheese, softened
- 1/2 cup cooked crab meat, shredded
- 1/2 cup shredded cheddar cheese
- 1 tbsp green onions, chopped
- 1/2 tsp garlic powder
- 1/2 tsp Old Bay seasoning (optional, but recommended)
- 1 tbsp melted butter (for brushing)

DIRECTIONS

- 1. Preheat the Oven::** Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
- 2. Make the Filling::** In a medium bowl, mix cream cheese, crab meat, cheddar cheese, green onions, garlic powder, and Old Bay seasoning until well combined.
- 3. Assemble::** Unroll crescent dough and separate into 8 triangles. Place a spoonful of the crab mixture at the wide end of each triangle. Gently roll up from the wide end to the tip, enclosing the filling.
- 4. Brush & Bake::** Place rolls on prepared baking sheet. Brush the tops with melted butter. Bake for 11-13 minutes, or until golden brown and puffed.
- 5. Serve::** Serve warm with your favorite dipping sauce or a squeeze of lemon for extra zing.

TIPS FOR SUCCESS

Don't overfill -a tablespoon of filling per roll is perfect.

Seal the edges slightly before rolling to avoid leaks.

Serve fresh -these are best right out of the oven while flaky and melty.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crab-cheese-crescent-rolls-the-perfect-party-starter/>