

Crawfish Pistolettes

Yield: 20 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/cloverleaf-rolls-southern-recipe>

Ingredients:

- 1/4 cup butter
- 1 cup finely chopped onions
- 1/2 cup chopped green bell pepper
- 1/4 cup green onions chopped
- 3 cloves garlic minced
- 1 cup evaporated milk
- 8 ounces processed cheese cubed
- 1/2 teaspoon butter
- 32 ounces crawfish cooked and peeled whole, tails
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- 1 teaspoon Cajun seasoning
- 2 cups vegetable oil for frying
- 20 rolls brown and serve pistolette

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 65 milligrams
4. Fat: 28 grams
5. Fiber: 3 grams
6. Protein: 14 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 460 milligrams
9. Sugar: 4 grams
10. TransFat: 0.5 grams

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