

Crab-Stuffed Peaches with Strawberry Cream Cheese Sauce

A unique combination of sweet and savory flavors with juicy peaches stuffed with crab meat, topped with a luscious cream cheese mixture, and drizzled with a tangy strawberry sauce.


30 min

Total time

Intermediate

Difficulty

250

kcal / serving

Ingredients

- 1 peach
- 50g crab meat
- 2 tbsp cream cheese
- 1/4 cup strawberries, chopped
- 1 tbsp sugar
- 1/4 cup water
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 350°F (180°C).
- 2 Cut the peach in half and remove the pit, creating a hollow space for the crab filling.
- 3 In a bowl, mix the crab meat with salt, pepper, and a spoonful of cream cheese.
- 4 Stuff the crab mixture into the peach halves and place them on a baking dish.
- 5 Bake for 15-20 minutes until the peaches are tender and the crab is heated through.
- 6 Meanwhile, in a saucepan, combine the chopped strawberries, sugar, and water. Cook over medium heat until the strawberries break down and the sauce thickens.
- 7 Mix the remaining cream cheese into the sauce until smooth.
- 8 Once the peaches are done, drizzle them with the strawberry cream cheese sauce.
- 9 Serve warm and enjoy!