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Stacked Crab Mango Avocado Salad Recipe

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STACKED CRAB MANGO AVOCADO SALAD RECIPE

Ingredients

- 1 10 oz. can of lump meat crab
- 1 large avocado, chopped
- 1 large mango, chopped
- 1 lime, sliced in half
- 1 Tablespoon (Tbsp.) orange juice
- 1 Tablespoon (Tbsp.) rice vinegar
- 1 Tablespoon olive oil
- 1/2 teaspoon (tsp) Cherchies® Chardonnay Lime & Cilantro Seasoning Blend

Preparation

1. Slice an avocado in half and remove the pit by inserting a sharp knife into the pit and twisting the base of the avocado.
2. Score the avocado with a knife, and scoop out pulp into a small bowl. Squeeze one half of the lime over the avocados and gently mix. Set aside.
3. Peel mango with a vegetable peeler, cut the fruit off the mango, cut into small chunks, and place the mango in a separate small bowl. Open both ends of a soup can and reserve contents for another time (perhaps you want soup with this delicious salad). Thoroughly clean the can. (If using a can of crab, simply open both ends, empty contents, clean and use in your crab stack).
4. Drain the crab and place in another small bowl. Prepare the dressing by mixing the rest of the lime juice, orange juice, vinegar, olive oil, and Cherchies® Chardonnay Lime & Cilantro Seasoning. Set aside. Now, let's get stacking!
5. Place the can on a plate. Carefully add the avocado to the can and gently press the avocado in the mold with a spatula or spoon. Next add the mango followed by the crab and tamp down just as you did with the avocado.
6. Carefully push the stack through the can with a spatula onto the plate. Drizzle with the dressing and serve immediately. Enjoy:)

