

Crab Salad Nicoise

Serves 4

Ingredients:

16 oz Aquamar Leg Style Crab Flavored Seafood
1 pound green beans
4 ripe tomatoes, quartered
1/2 pound small red potatoes, cooked and quartered
4 hard-boiled eggs, peeled and quartered
2 tablespoons capers
1/2 cup Niçoise olives (Kalamata olives can be substituted)
8 anchovies
8 cups spring mix
1 small shallot, minced (about 2 tablespoons)
1 tablespoon Dijon mustard
1/2 cup olive oil
2 tablespoons parsley, chopped
3 tablespoons white wine vinegar
Salt and pepper to taste



Preparation:

For the dressing, combine the shallot, mustard, olive oil, parsley, and vinegar. Season with salt and pepper.

Bring a large pot of salted water to a boil, add green beans, cook until tender, cool beans in a bowl of ice water, drain. In a large bowl, combine the Aquamar Leg Style Crab Flavored Seafood, green beans, capers, olives, tomatoes, and potatoes with the salad dressing. Add the spring mix and toss gently. Divide on 4 plates, top each salad with 2 anchovies and the hard-boiled egg.

