

# Crab and Mixed Greens with Orange Honey Vinaigrette

Serves 4 as an entrée salad or 6 as a side salad

## Ingredients for the salad:

12 oz Aquamar Shred Style Crab Flavored Seafood  
6 – 8 cups mixed baby greens  
1 15 oz can sliced beets, drained or 4 fresh red or yellow beets, simmered until fork tender, peeled, and sliced  
4 oranges, skin and pith cut off and sliced into rounds  
3 scallions, both white and green sections, sliced  
1 cucumber, peeled, seeded, and sliced  
1 bundle 10 – 12 radishes, sliced into rounds  
3 – 4 oz feta or goat cheese (optional)  
6 tablespoons toasted pistachios or pecans

## Ingredients for the dressing:

Makes approximately 1 cup

2/3 cup olive oil  
Juice of 1 orange (about 1/2 cup)  
1 teaspoon honey  
1 clove of garlic, smashed  
Dash nutmeg  
Salt & pepper to taste

## Preparation for the dressing:

Whisk together all ingredients. Remove garlic before dressing salad. The dressing is best if made a day ahead and refrigerated so all the flavors can meld.

## To complete the salad:

Mix together all vegetables except of beets. Add the orange slices. Add cheese (if using), add dressing, and gently toss. Add beets. (They are added after tossing so they don't "bleed" onto the other vegetables.) Sprinkle with nuts, arrange Aquamar Shred Style Crab Flavored Seafood on top of salad, and serve.

