

Jamaican Crab Salad

Serves 4

Ingredients:

12 oz Aquamar Flake Style Crab Flavored Seafood
1/4 cup mayonnaise, may use light/reduced fat variety
1/4 teaspoon dry Jamaican jerk seasoning*
2 tablespoon cilantro, coarsely chopped
1 tablespoon lime juice, preferably fresh squeezed
Salt to taste
4 large lettuce leaves, use any leafy variety of lettuce
1 16 oz can of Mandarin orange slices, or 1-1/2 cups
fresh peeled orange sections
1 cup chopped mango, papaya or cantaloupe may also
be added

**You may make your own jerk seasoning by combining dried chilies, thyme, cinnamon, ginger, allspice, cloves, garlic and onion.*

Preparation:

In large mixing bowl, combine mayonnaise, dry Jamaican jerk seasoning, cilantro and lime juice. Add Aquamar Flake Style Crab Flavored Seafood and toss to mix. Arrange lettuce leaves on salad plates and top with orange slices and other fruit, if desired. Evenly divide Aquamar Flake Style Crab Flavored Seafood mixture on top of each salad and serve.

