

## Arcadian Harvest Emerald® Crab Louis

Servings	Calories	Prep Time	Total Time	Skill Level
4	380	15 minutes	15 minutes	Easy

# Ingredients

4 cups Mann's Arcadian Harvest Emerald<sup>®</sup>
2 cups fresh Dungeness crab meat
1 avocado, sliced
½ English cucumber, sliced
4 Roma tomatoes, quartered
4 tablespoons minced chives
8 lemon wedges, for garnish

### Louis Dressing

1<sup>1</sup>/<sub>2</sub> cup mayonnaise

1/4 cup chili sauce

- 3 tablespoons green onions, finely minced
- 3 tablespoons green bell pepper, finely minced
- 1 tablespoon fresh lemon juice
- $1\frac{1}{2}$  teaspoon Worcestershire sauce

1/4 teaspoon hot pepper sauce

## The Method

Whisk together all ingredients in a large bowl.

Evenly divide salad mixture amongst 4 plates. Top each evenly with crab, tomatoes, cucumber and avocado and sprinkle with chives. Place dressing in a ramekin and serve on the side with two lemon wedges.

#### **Nutrition Facts**

Serving Size: 509g I Servings: 4

#### Amount Per Serving

Calories 380 | Total Fat 22g (sat fat 3g trans 0g) | Cholesterol 75mg | Sodium 780mg | Total Carbohydrate 20g | Dietary Fiber 3g | Sugars 6g | Protein 26g | Vitamin D 0% | Calcium 20% | Iron 90% | Potassium 15%

