

Crab-Stuffed Avocado

With Lime & Cilantro Dressing



INGREDIENTS

1 large can lump crabmeat
4 ripe avocados
1/4 c. celery, chopped finely
1/4 c. Vidalia onion, diced
1 T cilantro, chopped finely
1 lime
2 T olive oil
Cracked pepper (optional)

DIRECTIONS

Squeeze juice from the lime into a small bowl. Add the olive oil and cilantro and whisk till well blended. Mix in celery, onion. Drain crabmeat well and stir in gently so it stays “chunky.” May be used right away or covered and stored in refrigerator overnight.

Slice avocados in half lengthwise and remove pits. Spoon in crabmeat salad and serve. Top with cracked pepper. (Optional)

Note: *Avocados should not be sliced until you are ready to use them or they will turn brown. You can coat them with lemon or lime to hold it off but I recommend using them right away.

*You may remove avocado peel if desired or leave it in place.

This dish can be served as an appetizer or paired with a salad for a main meal.