

# Crab & Avocado Lettuce Cups

These crab & avocado lettuce cups are fresh, delicious, and are a great idea for summer entertaining or a family-style meal.

Serves: 4

Time: 20

Difficulty: Easy



## INGREDIENTS

### Lettuce Cup Filling

- **450g Shore Mariner Cooked Crab Meat, Thawed**
- Cos lettuce leaves
- Cherry tomatoes, sliced
- 1 Avocado, diced

### Lemon Vinaigrette Dressing

- 1 Lemon, juiced
- 1 small garlic clove, minced
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 1/4 cup olive oil
- Ground black pepper, to taste
- Seasalt, to taste
- Fresh parsley, chopped

## METHOD

- Thaw Cooked Crab Meat according to packet instructions and set aside for later.
- In a jar add all the Lemon Vinaigrette Dressing ingredients, and set aside for later.
- Top lettuce cups with the thawed crab meat, sliced cherry tomatoes, and diced avocado.
- Drizzle over the Lemon Vinaigrette Dressing and serve immediately.

### COOKING TIP:

- To thaw Cooked Crab Meat, cover & refrigerate overnight until thawed. Drain off excess liquid.
- Add any of your favourite ingredients to the lettuce cups to suit your personalised taste.