

SURIMI CRAB SALAD

Serves 2

Ingredients

8 oz pack **Aquamar Surimi Chunks**

1 Corn on the cob

1 Large red potato

1 Stalk of celery

½ cup of Mayo

Salt

Pepper

½ Lemon Juice



Instructions

1. Roast the corn on the cob in the oven (or grill) until a bit charred.
2. Boil the red potato a small pot of water until tender
3. Meanwhile, prepare the dressing, whisking together the mayo, salt, pepper and lemon juice.
4. Cube the red potato, slice the celery stalk, and scrape the roasted corn off the cob into a bowl.
5. Add Surimi and toss with dressing until well coated.

AQUAMAR