

CRAB ROLL WITH RED COLESLAW & LIME

Servings 4

Ingredients

4 dinner bread rolls
8 small romaine lettuce leaves
2 tsp chopped parsley

Coleslaw

7 oz red cabbage
1 carrot
½ cup mayonnaise
1 tsp lime juice and finely grated zest from ½ lime
1 tsp liquid honey
¼ tsp salt
½ tsp ground black pepper

1 package **Aquamar Real Crab Shreds**



Instructions

1. Thinly shave the cabbage. Peel and finely shred the carrot. Mix with mayonnaise, lime zest, lime just, honey, salt and pepper.
2. Slice dinner bread rolls along their length.
3. Place lettuce leaves in the open crease of the bread rolls, fill with coleslaw and put shredded crab on the top.
4. Sprinkle with chopped parsley.

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