

SURIMI CRAB SALAD

Servings 2

Ingredients

- 8 oz pack **Aquamar Surimi Chunks**
- $\frac{3}{4}$ cup frozen corn
- 1 tsp vegetable oil
- 1 Large red potato
- 1 Stalk of celery
- 2 Tbsp of minced red onion (optional)
- $\frac{1}{2}$ cup of Mayo
- $\frac{1}{4}$ tsp Salt (for step 4)
- $\frac{1}{4}$ tsp Pepper (for step 4)
- 1 Tbsp of bottled lemon juice



Instructions

1. Toss frozen corn with a teaspoon of vegetable oil and very lightly salt and pepper
2. Roast frozen corn for 20 min at 425F on a pie tin or cookie sheet, after place in bowl & cool in the fridge
3. Boil the red potato in a small pot of water until tender, after place in a bowl & cool in the fridge
4. Meanwhile, prepare the dressing, whisking together the mayo, salt, pepper and lemon juice
5. Cube the red potato, slice the celery stalk into medium size dices, add the roasted corn, and add optional minced red onion into a bowl
6. Add Surimi and toss with the prepared dressing until well coated

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