



Recipes

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West Indies Crab Salad Nachos

Prep Time: 15 Minutes

Serves 12

Ingredients:

- 1 bag Pre-Fried Yellow Round Tortilla Chips (08641)
- 20 oz. Lump Crab Meat , cooked
- 2 3/4 cups Roasted Red Pepper , diced
- 6 oz. White Onion , diced
- 2 3/4 cups Jamaican Jerk Marinade , see related recipe
- 1 1/2 cups Avocado , diced
- 3/4 cup Pimento Cheese
- Cilantro , chopped, as needed

Directions:

1. Combine crab meat, red pepper, and onion in a shallow pan. Pour Jamaican Jerk Marinade over, covering the crab meat, and allow to marinate overnight.
2. To serve one portion, drain the marinade from the crab salad, add avocado, and mix to combine. Place 1/2 cup of the mixture in a serving dish, top with 1 tbsp. pimento cheese, and garnish with cilantro. Serve with 2 2/3 oz. chips.

Jamaican Jerk Marinade

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1 cup Olive Oil
- 1 cup Water , cold
- 2/3 cup Cider Vinegar
- 2 Tbsp. Jamaican Jerk Seasoning , commercially prepared

Directions:

1. Whisk together all ingredients until well combined. Reserve refrigerated.