

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:

Whisk together all ingredients until well combined.
Reserve refrigerated.