Pepper Medley Crab and Avocado Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pkg. (6.5oz) Alouette Sweet & Spicy Pepper Medley

8 oz. Lump crabmeat

2 Avocados, pitted and cut into large dice, skin reserved

1 Plum tomato diced

1 tsp. Lime juice

1 tsp. Fresh Cilantro chopped

½ tsp. Curry powder

Salt and pepper to season

Instructions

In medium stainless steel or glass bowl combine Alouette Pepper Medley, tomato, lime juice and curry powder. Mix well. Split avocado in half, remove pit, dice and reserve the shell. Fold in diced avocado and season with salt and pepper to taste. Gently fold in crab meat. Fill Avocado halves with the salad and place on serving platter. Serve with crackers as a dip or with your favorite sandwich bread.