

### Crab in Citrus Salad

4 oz Lump or King Crab meat - cooked & chilled

Zest from 1 lemon

Segments from 1 lemon

Segments from 1 orange

Segments from 1 pink grapefruit or pomelo

2 Tbs. fresh cut chives

2 large basil leaves - sliced thin

4 Tbs. blended oil

1 small shallot sliced finely

2 cups mixed greens

Salt & Pepper to Taste

#### Directions

1. Take the citrus segments, lemon zest, chives, basil, blended oil and mix together. Season with salt & pepper to your liking. You now have a citrus vinaigrette!
2. In a mixing bowl place greens and shallots. Add citrus vinaigrette; just enough to moisten. Place the greens on a plate.
3. In the same mixing bowl add crab & segments from vinaigrette, season with salt & pepper and place mix on top of greens. Enjoy!!

Chef Michelle Lainez