

CRAB MEAT SALAD WITH PEAR & MINT

Serves: 4 people

Prep Time: 25 min.

Ingredients

**Ingredients in bold italics are available for purchase at Vina Robles*

1 tsp Lemon zest
2 tbsp Lemon juice, fresh
5 tbsp ***Olive oil “A Touch of Citrus”***
¼ tsp Sea salt & cracked, black pepper
2 Ripe Anjou pears
4 tbsp Mint, roughly chopped
10 oz Dungeness crab meat



Directions

1. Open a bottle of ***Vina Robles Sauvignon Blanc***, and pour yourself a glass!
2. In a small bowl, combine lemon zest, lemon juice and ***Olive oil “A Touch of Citrus”***. Season to taste, set citrus-vinaigrette aside.
3. Cut Anjou pears into small cubes, add chopped mint and mix carefully.
4. Divide pear-mint mix among four plates.
5. Arrange Dungeness crab meat on pear bed and drizzle with the citrus-vinaigrette.
6. Enjoy this light and very refreshing appetizer with the rest of the ***Vina Robles Sauvignon Blanc***.

Hints

- Serve with grilled flat bread or crispy French baguette.
- Use orange zest and juice instead of lemon.
- Substitute pears with Hass avocados.