



## Crab & Avocado Salad

**Active Time:** 10 minutes | **Total Time:** 10 minutes | **Serves:** 4

### Nutrition Information Per Serving

273.5 calories, 5.81 g carbohydrate, 3.83 g fiber, 1.98 g NET carbs, 24.56 g protein, 17.8 g fat

#### Ingredients

- 3 Tbsp(s) Primal Kitchen Mayonnaise
- 2 stalk(s) organic celery, thinly sliced
- 1/4 tsp(s) sea salt
- 2 Tbsp(s) organic lime juice
- 1 medium organic avocado, cubed
- 1/4 tsp(s) freshly ground black pepper
- 2 bunch(es)(s) organic watercress, washed, stems removed
- 16 ounce(s) sustainable lump crab meat, cooked

#### Preparation

1. In a large bowl, mix mayonnaise and lime juice.
2. Add crab meat, and celery. Mix well. Season with salt and pepper.
3. Gently stir in avocado cubes.
4. Divide watercress on four plates; top with salad.
5. Serve.

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