

TROPICAL COCONUT CRAB CEVICHE

PREPARE TIME:

30 minutes

COOK TIME:

-

SERVING:

6

Chef Rebecca Gruwell



INGREDIENTS:

- 2 lbs Crab Sensations, gently crumbled
- 16 oz Thai Kitchen Coconut Milk
- ½ c lime juice
- *Mango Salsa*
- 4 c Chef Ready Cuts Diced Mango
- 1 red onion, diced
- 1 red bell pepper, diced
- 3-4 serrano peppers, thinly sliced in rounds or diced
- 1 c McCormick Culinary cilantro
- ¼ c lime juice
- 2 tps kosher salt
- Pickled red onion, optional garnish
- Cress or microgreens, optional garnish



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DIRECTIONS:

1. In a large mixing bowl, combine crumbled crab, coconut milk and lime juice. Stir until all ingredients are incorporated. Set mixture aside to marinate.
2. In a separate large bowl, combine all ingredients for mango salsa. Taste and adjust seasoning as needed..
3. To assemble, scoop ½ c portion of crab mixture, draining out most of the liquid and reserving to garnish. Press into a ring mold. Top with salsa, remove ring mold, drizzle reserved liquid around the dish, and garnish as desired. Serve with tropical chips such as plantain, taro, yam and beet chips. Alternatively, place ~ ½ c mango salsa in the bottom of serving dish. Using a portion scoop, fill with crab mixture, press out the liquid and mound atop salsa. Drizzle reserved marinading liquid and garnish as desired.

