

# BLUE CRAB AND WATERMELON SALAD

Yield: 4 servings (4 oz. crab, 1 square watermelon, 1 ½ cups)



**TOTAL TIME:** 35 minutes

## INGREDIENTS

- 1 Mini Seedless Watermelon
- 1 lb. jumbo crab meat
- Zest and juice of ½ lemon (about 2 Tbsp.)
- Zest and juice of 1 lime (2–3 Tbsp.)
- 1 Tbsp. finely minced chives
- 1 tsp. salt
- Zest and juice of ½ lemon (about 2 Tbsp.)
- Zest and juice of 1 ½ limes (3–4 Tbsp.)
- 1 Tbsp. honey
- Salt and pepper to taste
- 3 ½ Tbsp. Food You Feel Good About Black Truffle Extra Virgin Olive Oil
- 1 pkg. (5 oz.) Food You Feel Good About Fresh Baby Arugula
- Coarse salt or Hawaiian Black Salt

## PREPARATION

You'll Need: Microplane zester, 2–inch mold or 3 oz. ramekin.

1. Cut four 1–inch wide slices of watermelon. From the center of each of these slices, cut a 3 ½-inch square. Center on serving dishes; set aside.
2. Add crab to medium bowl. Zest lemon and lime over crab; add lemon juice, lime juice, chives, and salt. Stir very gently; set aside.
3. Whisk together zest and juice of lemon and limes, honey and salt in large bowl. While whisking, slowly add truffle oil in a thin steady stream. Reserve 4 Tbsp. of this vinaigrette for plating. Toss arugula in remaining vinaigrette; sprinkle with standard salt. Set aside.
4. Pack crab meat into a clean, 2–inch mold or 3 oz. ramekin. Center crab on watermelon squares; unmold. Top with arugula mix. Drizzle extra vinaigrette around melon; sprinkle with black salt.

## NUTRITION

**Per serving:** Calories: 250; Fat: 12 g; Cholesterol: 130 mg; Carbohydrates: 14 g; Protein: 24 g; Fiber: 1 g; Sodium: 1030 mg.

Recipe courtesy of Wegmans