



Crab and Citrus Salad

From The Boys Fresh Catch

Ingredients

Shrimp, peeled & halved
Lump crab meat
Mixed Greens
Diced Fennel
Scallion
Mandarin Oranges
Citrus Vinaigrette

Directions

1. Peel shrimp and half.
2. Gently poach shrimp in hot water for about 1 minute
3. Mix together citrus vinaigrette
4. Use citrus vinaigrette to marinade shrimp for a while
5. Toss together crab, marinated shrimp, mixed greens, herbs and vinaigrette
6. Top with sliced mandarin oranges

Citrus Vinaigrette

- 3 Tbl Rice Wine Vinegar
- 6 Tbl Extra Virgin Olive Oil
- 1 Tbl Shallot or Garlic
- 3-4 tsp sweetner of your choice
- 1/2 tsp pepper
- Orange Juice + zest to taste
- Lemon Juice + zest to taste
- Diced Chives
- Diced Basil
- Diced Fennel Fronds

<https://www.theboysseafoodcompany.com/>

<https://tamworthfarmersmarket.org/>