

Crab Salad with Radishes and Oranges

Printed from Crab Recipes at <http://www.crabrecipes.net/>

Served alongside a heartier entrée, this seasonal salad helps to cleanse the palate and make room for seconds.

Ingredients:

1 pound fresh crabmeat
1 cup thinly sliced radishes
2 oranges, peeled, cut into segments
¼ cup fresh lemon juice
6 tablespoons olive oil, divided
2 tablespoons minced fresh mint
6 cups baby salad greens
Sea salt and black pepper, to taste

Directions:

- 1) Combine crabmeat, radishes, orange juice, 3 tablespoons olive oil, and mint in a large bowl; toss gently to coat. Toss baby greens, remaining 3 tablespoons olive oil, and seasoning in a separate large bowl.
- 2) Arrange salad green on serving plates; top with crabmeat mixture and serve.