



Crab Pasta Salad

CRAB PASTA SALAD

Ingredients:

- 12 cooked crab claws-picked
- 1 cucumber diced
- 1 bell pepper-diced
- 10 cherry tomatoes-quartered
- 1/8 cup pickled banana peppers diced
- Juice from 1/2 a lemon
- 1/2 box pasta of choice
- 4 tablespoons of olive oil
- 3 tablespoons red wine vinegar
- Salt and pepper to taste
- Oregano, thyme, basil, and garlic powder to taste

Directions:

1. Cook pasta of choice as directed, and set aside to cool
2. Cook crab claws in boiling water for 10-15 min or until bright red in color
3. While pasta cools, clean crab claws and pick meat. Be careful to remove all the shell.
4. Dice cucumber, bell pepper, and banana peppers and quarter cherry tomatoes. Add to medium bowl.
5. Add cooked pasta to same bowl and add olive oil, and red wine vinegar, and spices, toss to coat.
6. Top with picked crab meat
7. Enjoy!

