

LA CASITA SEAFOOD SALAD

CATEGORY Lunch

COOK TIME 25 minutes +/-

INGREDIENTS

- 16 oz salad shrimp
 - 12 oz shredded crab meat
 - 1 small red onion - chopped
 - 3 medium tomatoes, seeded/chopped
 - 2 seeded jalapeños, diced
 - 1/2 bunch chopped cilantro
 - 1 lemon - squeezed completely for juice
 - Garlic Salt to taste
 - 1/3 cup Mexican Crema
 - 1/4 cup Esmeralda's Verde Tomatillo Salsa
- * Optional - 2 avocados mashed for fresh guacamole



NOTES FROM LA CASITA

Simple, Delicious, Fresh! This Seafood Salad wins today! The flavors are a perfect blend of creamy, tangy, crunchy, spicy, and the classic sweetness with a hint of brine from delicate salad shrimp and fresh crab meat.

DIRECTIONS

- (1) Rinse shrimp and drain well.
- (2) Shred crab meat.
- (3) Add fresh chopped veggies.
- (4) Add garlic salt and lemon.
- (5) Stir together.
- (6) Top with crema and tomatillo salsa.
- (7) Blend well and chill in the fridge prior to serving.

*Build your tostadas! I always start mine with fresh guacamole. Add seafood salad. Garnish with more cilantro and queso fresco. Add a little more Esmeralda's Verde tomatillo salsa for some extra spice!

