

Asian Style Crab Salad

With Rice Noodles

12 oz fresh white crabmeat
2 bunches of cooked rice noodles
2 tablespoons of roasted sweetcorn
2 tablespoons diced fresh mango
1 tablespoon fresh coriander
4 tablespoons of sweet chilli dipping sauce
Juice and zest of 1 lime
4 tablespoons of olive oil.

- Mix the noodles along with the sweet chilli sauce & coriander
- In a bowl mix the crab meat with the lime zest and juice and a little seasoning
- Place the noodles on a plate place the crab on top, sprinkle with the diced mango and corn and dress with the olive oil