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Crab Salad in Wonton Cups

Chef Stephanie van Loon

INGREDIENTS:

For the wonton cups

Cooking spray
18 wonton wrappers
Canola oil
Salt

For the dressing

3T fresh lime juice
1t lime zest
¼ t salt
1/8 t black pepper
½ t red pepper flake
2 T olive oil

For the salad

½ pound lump crab meat
¼ c celery, diced
½ c papaya
¼ c red onion, diced
¼ c green onion, whites and green parts
2T chopped fresh cilantro
½ c avocado



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INSTRUCTIONS:

Preheat oven to 375. Coat mini muffin tins with cooking spray. Brush each wonton wrapper with canola oil and sprinkle with salt. Form the wontons into cups. Bake for 10 minutes until brown and crisp. For the dressing, mix together all ingredients until combined.

For the salad, gently toss all ingredients together and add the dressing. Make sure not break the crab up too much. Spoon mixture into wonton cups and serve immediately. All can be made ahead of time and stored in the refrigerator except the wontons, store them in an air tight container.

Enjoy!