

Lemon and Dill Crab Bruschetta

Serves: 14 Slices

Prep Time: 5 Minutes

Cook Time: 7 Minutes

Ingredients:

Toasts

1 Loaf of Ciabatta or Sourdough Bread (Sliced into 1/2 inch portions)

Extra Virgin Olive Oil (for drizzling)

Salt and Pepper

Topping

1 pound of fresh crabmeat (drained)

1/4 cup capers (drained and rinsed in cold water)

1 1/2 teaspoons of fresh dill

1/3 cup of Lite Mayonnaise

1/2 Lemon (juiced) + Zest (reserve for garnish)

1 teaspoon of crushed red chili flakes (optional for extra spice)

1 tablespoon of butter

1/4 Panko (Japanese breadcrumbs)

Salt and Cracked Black Pepper

Garnish: Alfalfa Spouts

Equipment:

1 cookie sheet

1 large mixing bowl

1 small sauté pan

1 spoon

1 wooden spoon

1 Microplane (Zester)

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Directions:

Toast

1. Preheat oven to broil move rack to top of oven. .
2. Meanwhile, Slice bread, arrange slices on cookie sheet, drizzle with olive oil and salt and pepper.
3. Place bread in oven watch carefully, will cook in 2-3 minutes. (Remove when golden brown)

Topping

1. In a large bowl mix together capers, dill, lite mayonnaise, lemon juice, salt, pepper, and chili flakes.
 2. Slowly fold in crab.
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1. In a small sauté pan melt butter over medium-high heat. Once melted, add bread crumbs to pan, stir and cook until golden brown about 4 minutes.

To Plate:

Add crab mixture to toasted bread, top with breadcrumbs, lemon zest, and spouts.

Enjoy!

