

Marshall's
HAUTE SAUCE

Crab, Cantaloupe, and Cucumber Salad

Ingredients

1 small cantaloupe, diced
1 lb. cooked crab meat
1 avocado, peeled, diced
1 cup yogurt
¼ cup olive oil
juice of one lemon
1 small cucumber, peeled, seeded,
and diced
¼ cup Habanero Carrot Curry
Marshall's Haute Sauce
2 tbsp. fresh parsley, chopped
1 tbsp. chives, chopped
salt and pepper to taste

Instructions

- Whisk together the yogurt, lemon juice, Habanero Carrot Curry Sauce, and olive oil in a bowl to make the dressing.
- Put equal amounts of cantaloupe on four plates.
- Top them with equal amounts of crab then top with avocado.
- Drizzle the dressing on to the salad and toss.
- Top with fresh herbs and serve.

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