

King Crab Avocado Toast (Alaska from Scratch)



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 2

Ingredients:

1 ripe avocado
1 lemon, cut into wedges Salt
2 slices French bread, toasted
1½ cup Alaska king crab meat
1 tablespoon chopped fresh chives

Description:

1. Halve the avocado and remove the pit. Scoop the flesh from the shell into a bowl. Mash the avocado thoroughly with a fork. Squeeze 2 teaspoons of juice from a lemon wedge and add to the avocado. Season with salt to taste, stirring to combine. Spread the avocado onto the toast.

2. Add the crab meat to a bowl. Squeeze a lemon wedge over top of the crab, stirring to coat. Season with salt to taste. Divide the crab evenly between both slices of toast. Sprinkle the crab with the chives. Serve with lemon wedges on the side.

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