

# CRAB, AVOCADO & ANCHOVY CAESAR SALAD

Perfect salad for summer days by the coast!



PREP TIME  
10 MIN



COOK TIME  
3 MIN



SERVINGS  
4

## Ingredients

- 4 small heads of baby romaine lettuce
- 20g Anchovy fillets, drained
- 100g fresh crabmeat
- 2 avocados, halved & sliced
- 20g croutons made with sourdough bread
- 160g [Blenders Caesar Dressing](#).
- 40g Parmesan shavings
- 10g chives, chopped

## Allergens

Contains Gluten, Shellfish, Eggs, Fish, Milk, Mustard

## Method

1. Cut some day-old sourdough into small pieces and fry in extra virgin olive oil for about 3 mins until golden brown.
2. Remove from the heat and set aside on kitchen paper to remove any excess oil.
3. In a bowl, place the baby romaine leaves and coat with Caesar Dressing.
4. For individual portions, arrange the leaves on a plate, add the croutons, parmesan shavings, and slices of avocado. Spoon on the fresh crabmeat, top with anchovies and the chopped chives.

