

## CRAB & SEAFOOD QUINOA BOWL

- 1 lb King and Prince Seafood Jumbo Crab Sensations
- 1 cup Quinoa, rinsed well
- 1 3/4 cups Water
- 1 ea Avocado, diced
- 1 ea Mango, diced
- 1/2 ea Jalapeno, seeded and diced
- 2 ea Scallions, chopped
- 3/4 cup Lemon-Agave Vinaigrette
- Salt and pepper to taste

1. Boil water with a dash of salt and quinoa. Place lid on top and reduce the heat to simmer for approximately 15 minutes until the quinoa is tender. Fluff quinoa with a fork and let cool.
2. Mix the Jumbo Crab Sensations, quinoa, mango, avocado, jalapeno peppers, and scallions in a large bowl. Season with salt and pepper.
3. Combine vinaigrette with quinoa bowl.

### ADDITIONAL INFORMATION

#### Ingredients

[1 3/4 cups Water](#), [1 cup Quinoa, rinsed well](#), [1 ea Avocado, diced](#), [1 ea Mango, diced](#), [1 lb King and Prince Seafood Jumbo Crab Sensations](#), [1/2 ea Jalapeno, seeded and diced](#), [2 ea Scallions, chopped](#), [3/4 cup Lemon-Agave Vinaigrette](#), [Salt and pepper to taste](#)

#### Course

[Dinner](#), [Entrees](#), [Lunch](#)

#### Cuisine

[American](#), [Seasonal Summer](#)

#### Category

[Bowls](#), [Seafood](#)

#### Serving Size

2