CRAB DRESSED SPINACH



INGREDIENTS

- 500g freshly cooked crabmeat
- 1 cup peeled, seeded and finely hopped tomato
- 2 shallots, finely chopped
- 1/2 cup chopped mix herbs including dill, chives, parsley and thyme
- 8 cups washed baby spinach
- 1/2 cup sour cream
- 1 tablespoon lemon juice
- Olive oil, to serve

METHOD

Combine crabmeat, chopped tomato, shallots, mixed herbs and spinach in to a bowl and toss gently.

Whisk sour cream and add lemon juice and season to taste.

Stir dressing through salad, spoon onto plates and drizzle with a little olive oil.

