



Avocado and West Indies Salad

Makes 6 servings

Prep: 20 minutes

- 2 *Avocados from Mexico*, peeled, pitted, and chopped
- 1 (8-ounce) can pasteurized crabmeat, rinsed and drained
- 1 (12-ounce) bottle Champagne dressing, divided
- 1/4 cup chopped red onion
- 1/4 teaspoon ground black pepper
- 3 *Avocados from Mexico*
- 1 (6-ounce) bag fresh mixed salad greens

1. In a medium bowl, gently combine chopped avocados, crabmeat, 1/3 cup dressing, onion, and pepper.
2. Halve 3 avocados, and discard pits. Serve crab mixture in avocado halves on top of mixed greens. Drizzle with remaining dressing.