

CRAB-STUFFED CUCUMBER CUPS



INGREDIENTS

ITEM

Long English Cucumber
Crab Meat or Well-drained Canned
Red Bell Pepper, Finely Chopped
Jalapeno Pepper, Finely Minced
Cilantro, Finely Chopped (For Garnish)
Approved Mayonnaise or Vegan Mayonnaise
Sea Salt And Pepper

QUANTITY

1
1 Cup
¼ Cup
2 Tsp.
2 Tsp.
1 Tbsp.
To Taste



PREPARATION

- 👉 Start by preparing the cucumber. Wash it thoroughly and trim off the ends. Cut the cucumber into 2-inch thick slices.
- 👉 Using a small spoon or melon baller, gently scoop out the seeds and some flesh from the center of each cucumber slice, creating a hollow cup-like shape. Make sure not to scoop all the way to the bottom.
- 👉 Let the chicken marinate for at least 30 minutes or up to 2 hours in the refrigerator.
- 👉 In a mixing bowl, combine the crab meat, red bell pepper, jalapeno pepper, approved mayonnaise or vegan mayonnaise, sea salt, and pepper. Mix well until all the ingredients are evenly combined.
- 👉 Spoon the crab mixture into the hollowed cucumber cups, filling them generously.
- 👉 Garnish with freshly chopped cilantro.
- 👉 Arrange the stuffed cucumber cups on a serving platter.
- 👉 Serve immediately as an appetizer or light snack.
- 👉 Enjoy!