



AVOCADO AND CRAB REMOULADE SANDWICH

RECIPE PROVIDED BY: Avocados from Mexico

RECIPE SOURCE: [Cookspiration.com](https://www.cookspiration.com)

RECIPE INFO

SERVES: 4

INGREDIENTS

2 cups of your favourite guacamole recipe
8 slices of French bread (optional: toasted)
1 cup of radishes, julienned
1 cup of celery, diced
2 cups of crabmeat, minced (optional: mix equally with pollock meat)
¼ cup of mayonnaise
Salt and pepper to taste

INSTRUCTIONS

STEP 1

Mix the radishes, celery, crabmeat and mayonnaise. Add salt and pepper to taste.

STEP 2

Spread the guacamole evenly on 4 bread slices, as well as the crab remoulade on the 4 other slices.

STEP 3

Assemble the sandwiches and enjoy.

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