

JONAH CRAB KANI SALAD

INGREDIENTS:

Jonah Crab Kani Salad

- 1 large carrot
- 1 large cucumber
- 1 daikon radish
- 1 mango
- ¼ cup mayonnaise
[\(use a Japanese mayo if you can find it!\)](#)
- 1 teaspoon freshly squeezed lemon juice
- ½ teaspoon sugar
- ½ teaspoon salt
- 5 oz picked Jonah Crab meat

Sesame Crunch Topping

- 2 tablespoons panko crumbs
- 1 tablespoon sesame seeds
- 1 tablespoon sesame oil

SERVING TIP:
THESE ARE
GREAT ON A
BED OF BIBB
LETTUCE,
PICTURED HERE

PREPARATION:

Jonah Crab Kani Salad

1. Using a food processor or box grater, shred the carrot, onion, daikon radish, and mango into a mixing bowl.
2. In a separate bowl, combine the crab, sugar, salt, lemon, and mayonnaise.
3. Press any liquid out of the vegetable mixture, and combine the contents of both bowls.

Sesame Crunch Topping

4. Preheat oven to 350 degrees. Combine panko, sesame seeds, and sesame oil in a separate bowl.
5. Spread a thin layer of the Sesame Crunch Topping onto a baking sheet and bake in oven until toasted.
6. Top your Kani Salad with the Sesame Crunch Topping and enjoy!!

