



PEARLS EXPRESS FRESH SALAD



4 servings



20 min.



5 min.

INGREDIENTS

- 1 bag TIPIAK Pearls Express
- 1 drizzle Sunflower oil
- 1 ripe avocado (diced)
- 6 crab sticks (Pollock) (diced)
- 20 cooked peeled shrimps
- 2 pinches paprika
- 1 grapefruit (peeled and segmented)
- 4 tbsp. Greek yogurt
- 1 tbsp. chives
- 1/2 shallot
- 3 tsp. Red Lumpfish roe
- 4 sprigs coriander

COOKING INSTRUCTIONS

1. Prepare the Pearls Express as per the package directions. Add a drizzle of oil to the pot. Drain and refrigerate for 30 minutes. Sprinkle paprika over the shrimp. In a small bowl mix the Greek yogurt with lemon juice, shallot, and the chives. Whisk together. In a large mixing bowl assemble the salad by adding the chilled Pearls Express, crab, shrimp, avocado, grapefruit, Lumpfish roe, and the prepared dressing. Mix well, garnish with coriander and serve chilled.