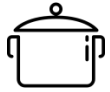


Open Face King Crab Sandwiches



PREP TIME
10 minutes

COOK TIME
15 minutes

READY IN
30 minutes



SERVINGS
8

OCEAN FOREST
INGREDIENTS
King Crab

Ingredients

- 4 sliced ciabatta rolls
- 1 avocado, fresh or frozen, diced
- $\frac{3}{4}$ cup mayonnaise
- 1 pound of cooked king crab
- $\frac{1}{2}$ red onion, thinly sliced
- $\frac{1}{2}$ red pepper, thinly sliced
- $\frac{1}{2}$ tsp cayenne pepper
- $\frac{1}{2}$ pound sliced pepper jack cheese

Steps

- Preheat oven to 350 degrees.
- Arrange ciabatta evenly on baking sheet or stone.
- In food processor combine avocado and mayonnaise. Blend until smooth and creamy. Spread on top of ciabatta.
- Top with king crab chunks.
- Layer with red onions and red peppers. Sprinkle with cayenne pepper. Add a slice of pepper jack cheese.
- Bake 10-12 minutes to heat the bread through. Switch oven setting to broil and allow the cheese to bubble and brown slightly, about 2-3 minutes.
- Enjoy!

FOREST FRESH ALASKA

Notes

- This recipe is an any meal win! Served up with mimosas, it is a beautiful brunch. Paired with your favorite salad it is the perfect lunch. Plated with venison steak and smashed potatoes, it takes dinner over the top!