

FOREST FRESH ALASKA

Royal Rotini



PREP TIME
30 minutes

COOK TIME
10 minutes

READY IN
1 ½ hours



SERVINGS
6-8

OCEAN FOREST INGREDIENTS

King Crab
Seaweed Rotini
Beach Asparagus

Ingredients

- 1 ½ boxes of Blue Evolution's Seaweed Rotini
- 3 stalks of celery
- 1 red pepper
- ½ cup green onions
- 4 large king crab legs, shucked and coarsely chopped
- 1 cup pickled beach asparagus
- ⅔ cup mayonnaise

Steps

- Cook the seaweed pasta according to package directions. Drain and place in a large bowl.
- Finely chop celery, red pepper and green onions. Toss on top of pasta.
- Add the crab, beach asparagus, mayonnaise and lemon juice. Toss to coat.
- Cover and chill for at least one hour.
- Serve as is or top with crispy oyster croutons.

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½ lemon, juiced

Notes

This chilled seafood salad is a celebration of spring time! The smell of fresh seafood floating through the sunshine filled air brings so many wonderful memories of time spent with my grandfather. Sharing a bowl of his famous salmon salad meant time well spent with Grandpa. I learned the simple secret to his salad - to finely dice the vegetables. This variation of seafood salad is inspired by Grandpa and I can't help but smile as I recall his fascinating and neverending stories.