



天然味美 營養如鮮

## Corn Chips with Mango Salsa and Crabmeat

*This is a refreshing appetizer with vibrant colours and crunch.*

Serves 3-4 (15 pieces)

Prep time: 20 min

Time to table: 20 min

### Ingredients

1 can	<b>Clover Leaf® Chunk Crabmeat</b>
15 pcs	corn chips
3	lettuce leaves
1	mango
1 cup	tomato
A pinch	chopped coriander
A pinch	salt
¼ tsp	lemon juice



### Preparation

1. Drain the crabmeat, mash with a spoon.
2. Peel, destone and cut the mango into wedges. Deseed and chop the tomato.
3. To make salsa, add lemon juice, chopped coriander and salt into the mango and tomato, mix well.
4. Tear lettuce leaves into small pieces and place evenly on the corn chips. Add mayonnaise, then finish with mango salsa and crabmeat.

Tip: Place lettuce underneath salsa so that the corn chips will not turn soggy.

Recipe by **Misandao**

## 蟹肉玉米片

這是一道清爽的宴客小食，顏色鮮艷，口味清新好吃。

3-4 人份量 (15 件)

準備時間：20 分鐘

共需時間：20 分鐘

### 材料

1 罐	Clover Leaf® 蟹肉
15 片	玉米片
3 片	生菜葉
1 個	芒果
1 杯	西紅柿
少許	香菜碎
少許	鹽
¼茶匙	檸檬汁

### 做法

1. 將蟹肉瀝乾水份，用筷子或叉撕開。
2. 芒果去皮去核，切小粒。西紅柿去蒂去籽，切小粒。
3. 芒果粒，西紅柿加檸檬汁，香菜碎和少許鹽，拌勻成莎莎醬。
4. 生菜撕成小片，鋪在玉米片上。加少許蛋黃醬，再放芒果莎莎醬和蟹肉，即可。

小貼士：莎莎醬放在生菜葉上，汁水就不容易碰到玉米片而將玉米片變軟。

食譜由**蜜三刀**提供