

Crab Nachos with Crab Cocktail Salsa



Preparation Time: 25 minutes

CRAB COCKTAIL SALSA:

1 pkg.	(8 oz.) Louis Kemp Crab Delights®
1 bottle	(8 oz.) McCormick® Golden Dipt® Cocktail Sauce
1	large tomato diced (1½ cups)
½	medium onion diced (1 cup)
¼	medium green pepper (½ cup), diced.
	optional: salt & pepper, chopped jalapeño or chopped cilantro to taste

CRAB NACHOS:

1 pkg.	(8 oz.) Louis Kemp Crab Delights
¼ bag	tortilla chips
2 cups	Mexican blend cheese
1 can	(2.25 oz.) sliced olives
	optional: guacamole, sour cream, chopped tomatoes and chopped green onion

Crab Cocktail Salsa: Place the salsa ingredients in a mixing bowl and stir to combine. Store refrigerated until needed.

Crab Nachos: To make nachos place the tortilla chips on a baking dish in an even layer. Evenly distribute the cheese over the top of the chips and top with the olives and Crab Delights. Bake the nachos at 375° F for approximately 10-15 minutes until cheese is melted and chips are hot and browned at edges. Serve with

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