

Imitation Crab Salad

Level: Easy

Serves: 10

Prep Time: 20 minutes

Cooking Time: 10 minutes



- $\frac{1}{2}$ (16 oz.) package frozen peas
- 1 pound raw broccoli
- 2 (8 oz.) packages imitation crab, roughly chopped
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{8}$ to $\frac{1}{4}$ tsp. ground black pepper
- $\frac{1}{4}$ tsp. coarse kosher salt

1. Prepare the frozen peas according to the instructions on the package (I steamed mine in the microwave then thoroughly drained all the water.) Place the drained peas in a large mixing bowl.
2. Rinse the raw broccoli. Cut the stems off and cut into bite-sized florets. Bring a pot of water with 1 Tbsp. salt to a rapid boil. Blanch the broccoli florets for 2 minutes (1 minute longer if you want your broccoli softer) until crisp tender. With a slotted spoon, remove the broccoli from the boiling water and plunge into an ice water bath. Leave the broccoli in the ice bath for 1 minute. Drain thoroughly in a colander. Add the drained broccoli to the mixing bowl.
3. Add the chopped imitation crab, mayonnaise, pepper, and salt to the mixing bowl. Gently mix all the ingredients to combine. Cover and place in the refrigerator to chill. Stir salad well before serving.

Notes:

- To enhance the salad, substitute the imitation crab with real crab, add thinly diced sweet red onions, or crumble crispy bacon pieces on top.