

# BOB

# 'S RECIPES

## STRAWBERRY AND AVOCADO CRAB ROLLS

by Bob the Chef



### INGREDIENTS

- 12 strawberries, hulled and diced
- 250 g crab meat
- 1 avocado, peeled and diced
- 2 green onions, minced
- 15 ml (2 tbsp.) mayonnaise
- Lime juice, freshly squeezed
- Fresh herbs (basil or coriander) or lettuce, minced
- Salt and pepper, to taste
- 4 hot dog buns
- Some butter (for toasting buns)

### INSTRUCTIONS

1. Put all the ingredients (except the buns and butter) in a small bowl and mix well.
2. Butter each side of the buns and grill them about 2 minutes, until golden.
3. Scoop the crab meat mix in the buns and serve.



**PREPARATION TIME:** 10 minutes



**BAKE TIME:** 4 minutes



**SERVES:** 4



**FIND YOUR INGREDIENTS HERE:**

Odessa Poissonnier, Fruiterie 440,  
Petit Marché des Halles



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