## CRAB AVOCADO - PISTACHIO

- 1. 1/4 c. salad oil
- 2. 1/4 c. white wine vinegar
- 3. 1/4 tsp. salt
- 4. 2 cloves of garlic, minced
- 5. 2 med. avocados
- 6. 2 tbsp. salted pistachios, chopped
- 7. Crab

## Instructions

- 1. Take avocado from rind and cube.
- 2. Mix oil, vinegar, salt, and garlic.
- 3. Toss avocado, pistachios, and crab in liquid.
- 4. Marinate overnight.
- 5. Place salad in avocado shells and serve.