

## Crab-Stuffed Avocados

**Servings:** 4

**Prep Time:** 10min

**Cook Time:** 0



### Ingredients

- 100g cooked white crabmeat
- 1 tsp Dijon mustard
- 2 tbsp olive oil
- handful basil leaves, shredded with a few of the smaller leaves left whole, to serve
- 1 red chilli, deseeded and chopped
- 2 avocados

### Directions

1. To make the crab mix, flake the crabmeat into a small bowl and mix in the mustard and oil, then season to taste. Can be made the day ahead. Add the basil and chilli just before serving.
2. To serve, halve and stone the avocados. Fill each cavity with a quarter of the crab mix, scatter with a few of the smaller basil leaves and eat with teaspoons.