

GRILLED ROMAINE WITH CRAB



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Ingredients

2 ears fresh yellow corn, shucked
Cooking spray
12 ounces fresh lump crabmeat, drained and picked
1/4 teaspoon black pepper
6 tablespoons fresh lemon juice, (from 3 lemons) divided
1/2 teaspoon kosher salt, divided
1/4 cup canola oil
6 large romaine lettuce hearts (about 2 1/2 lb.), halved lengthwise
3/4 cup prepared guacamole
2 cups halved cherry tomatoes

Instructions

Step 1

Heat outdoor grill or a grill pan over medium-high. Coat corn with cooking spray, and place on grill grate (or pan). Grill, turning until charred on all sides, 12 to 14 minutes. Place on a cutting board; let stand 5 minutes or until slightly cooled. Cut kernels from corn into a bowl.

Step 2

Place crabmeat, pepper, 2 tablespoons lemon juice, and 1/4 teaspoon salt in a large bowl. Toss to combine.

Step 3

Brush oil evenly over cut sides of lettuce hearts; place 3 lettuce halves, cut side down, on hot grill or grill pan. Grill until charred, about 1 minute, watching closely to prevent burning. Repeat procedure with remaining romaine hearts.

Step 4

Stir together guacamole, remaining 1/4 cup lemon juice, and remaining 1/4 teaspoon salt.

Step 5

Place 2 romaine halves, charred side up, on each of 6 plates. Spoon 2 ounces crabmeat mixture evenly over top. Top evenly with corn and tomatoes. Spoon guacamole dressing evenly over top of salads.