

Flowering at Home with Jan Hart

Crab and Tomato Stack

- 2 avocados, diced
- 1/4 cup finely chopped poblano pepper
- 2 tablespoons chopped fresh cilantro, divided
- 1 tablespoon finely chopped red onion
- 1/8 teaspoon salt
- 1 recipe Cumin Vinaigrette, divided (recipe follows)
- 1 (8-ounce) container crabmeat, picked for shells
- 2 small red tomatoes, sliced 1/4 inch thick
- 2 small orange tomatoes, sliced 1/4 inch thick
- 2 small yellow tomatoes, sliced 1/4 inch thick
- Garnish: fresh cilantro leaves

1. In a small bowl, combine avocados, poblano pepper, 1 tablespoon cilantro, red onion, salt, and 2 tablespoons Cumin Vinaigrette.
2. In a separate bowl, combine crabmeat, remaining 1 tablespoon cilantro, and 2 tablespoons Cumin Vinaigrette.
3. To assemble, layer red tomato slice, avocado mixture, orange tomato slice, crabmeat mixture, and yellow tomato slice. Top with about 1/2 tablespoon crabmeat mixture. Drizzle with additional Cumin Vinaigrette, and garnish with fresh cilantro leaves, if desired. Makes 8 servings.

Cumin Vinaigrette

- 1/4 cup fresh lime juice
- 1 tablespoon sugar
- 1 teaspoon ground cumin
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon salt
- 1/2 cup vegetable oil

In a small bowl, whisk together lime juice, sugar, cumin, pepper, and salt, until sugar is dissolved. Gradually add oil, whisking to combine. Makes about 3/4 cup

