

## Light Luncheon Watercress and Crab Salad

### Ingredients:

2 bunches watercress, washed, trimmed and rough chopped  
6 ounces lump crabmeat  
1 stalk celery, chopped  
2 green onions, chopped  
1 Roma tomato, chopped  
1/4 cup olive oil  
1/4 cup rice vinegar  
1 teaspoon chopped fresh basil  
1 pinch kosher salt  
1 pinch ground black pepper

### Preparation:

In a large salad bowl, toss together the watercress, crabmeat, celery, green onion, and tomato.

In a separate bowl, whisk together the olive oil, vinegar, basil, salt, and pepper.

Drizzle over the salad and toss to coat well.

Serve immediately on cold salad plates.