

Potato Crab Salad



Servings: 6-8

Prepping Time: 30 min.



Ingredients

- 6 red or golden potatoes
- 3 celery stalks
- 1 bunch green onions
- 1/2-3/4 cup chopped fresh parsley
- 2 cups chopped imitation crab meat
- Seasoned salt to taste
- Pepper to taste
- About 1 Cup Mayonnaise

Directions

- Cube the potatoes into bite sized pieces and boil in salted water until tender.
- Meanwhile, chop the celery, green onions and parsley.
- Drain the potatoes and dump them into a medium sized bowl.
- Mix the chopped vegetables in gently.
- Season with seasoned salt and pepper
- Cube the crab meat and blend into the salad.
- Mix in the mayonnaise.
- Serve chilled or warm, it is delicious either way!

