Marinated Crab Claws

INGREDIENTS

- 1 lb. crab claws
- 1 (8 oz) bottle Wishbone Italian dressing
- 3 Tbsp. Worcestershire Sauce
- 2 lemons, juiced
- 2 cloves garlic, minced
- 1 tsp. horseradish sauce
- 3 stalks celery, chopped in chunks
- 1 each red, yellow, green bell peppers, chopped in chunks
- 1 white onion, chopped in chunks
- 3 carrots, chopped in chunks
- 1/4 c parsley, for garnish
- green onions for garnish

DIRECTIONS

- 1. Lightly wash and pick claws of any loose shells.
- Place claws in a seal-able Tupperware container along with the next five ingredients. Marinate for 4 hours or overnight.
- 3. When ready to serve, place vegetables in a serving dish or tray.
- 4. Drain excess sauce from claws. Pour claws over vegetables.
- 5. Garnish with green onions and parsley.





HEALTHY SWAPS

- Lower Fat: 169 calories. 2g fats, (0 saturated fats, 109mg cholesterol.) 18g carbohydrates (3g fiber, 7g sugar.) 1060mg sodium. 22g protein. Substitute low-fat Italian dressing.
- Low-Carbohydrate: 197 calories. 10g fats, (2g saturated fats, 109mg cholesterol.) 15g carbohydrates, (2g fiber, 8g sugar.) 836mg sodium. 22g protein. Substitute 4 cups mixed green for 2 of the bell peppers. Use sugar-free Italian dressing.
- Lower sodium: 652mg sodium. Use low-sodium Worcestershire sauce and Italian dressing.
- Dairy-free: Recipe is dairy-free as is.
- Gluten-free: Recipe is gluten-free as is.

Nutrition	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*	*The % Daily Value (DV) tells you how much a nutrient in
	Total Fat 10g	13%	Total Carbohydrate 24g	9%	
Facts	Saturated Fat 2g	10%	Dietary Fiber 3g	11%	a serving of food contributes to a
6 servings per container	Trans Fat 0g		Total Sugars 12g		daily diet. 2,000
Serving size	Cholesterol 110mg	37%	Includes 0g Added Sugars	0%	calories a day is used for general
	Sodium 1060mg	46%	Protein 22g	44%	nutrition advice.
Calories per serving 280	Vitamin D 0mcg Potassium 840mg	0% • Calcium 164mg 20%	15% • Iron 2mg	10%	