This customer-favorite is one of Chef Arimes’ original creations, and has the perfect amount of crunch to satisfy any avocado-lover’s palate.

**PANKO FRIED AVOCADO**
from Chef Cole Arimes at Cole’s 735 on Main

**INGREDIENTS**

**Crab Salad**
- 2 lb. jumbo lump crab
- 2 red peppers, finely diced
- 1 Jalapeno pepper, finely diced
- ½ red onion, finely diced
- 15 oz. Coconut Milk
- 1 tbs. Lemongrass
- Zest or juice from 2 lemons
- Salt & pepper (season to taste)

**Tempura-Fried Avocado**
- 1 avocado
- Tempura batter
- Panko bread crumbs
- Frying oil

**CRAB SALAD**
Combine peppers, onion, coconut milk, lemongrass, lemon zest, salt and pepper in a medium-sized mixing bowl and mix thoroughly. Add crab and gently incorporate. Serve immediately.

**TEMPURA-FRIED AVOCADO**
Half, seed and peel avocado. Dip avocado halves in tempura batter, shake off excess and coat with Panko bread crumbs. Fry in oil deep enough for avocados to float at 350 degrees until golden brown. Remove from oil and place on a paper towel to absorb excess oil. Fill avocado halves with crab salad.