

# Crab Snack

Food Network Magazine - June 2020

*8 ounces lump crabmeat,  
picked over  
1/2 cup fresh corn kernels  
1 tablespoon mayonnaise  
1 tablespoon fresh lemon  
juice  
2 teaspoons chopped  
chives  
1/4 teaspoon Old Bay  
Seafood seasoning  
pinch salt  
thick-cut potato chips (for  
serving)  
Old Bay (for sprinkling)  
chopped chives (for  
serving)*

In a bowl, combine the crabmeat, corn kernels, mayonnaise, lemon juice, chives, Old Bay and salt.

Spoon onto the potato chips.

Sprinkle with Old Bay and chives.

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Per Serving (excluding unknown items): 372 Calories; 15g Fat (34.8% calories from fat); 44g Protein; 19g Carbohydrate; 2g Dietary Fiber; 182mg Cholesterol; 762mg Sodium. Exchanges: 1 Grain(Starch); 5 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.