

# Kani- Avocado Salad

Recipe By *The Gush Gourmet*



Cooking and Prep:  05  
m

Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Pescetarian

Here is my confession of the week: I have an addiction to gefilte fish. I love it. And it doesn't have to be the homemade kind. The frozen loaf is just fine for me and I eagerly wait until Shabbat to have my fill. I even love the jarred stuff (gasp!) because I grew up having it every Shabbat. Why am I telling you this? Because even this gefilte fish addict likes to change up Shabbat appetizer every now and then and this salad is a great way to fill that role. Kani, or mock crab, are those orange and white sticks of fish product that are often used in sushi rolls. They don't have a strong taste at all, just a mild sweetness and a great texture and they pair perfectly with the creamy avocado, lime and other goodies in this salad. It's also a perfect salad for summer eating-it is light (not heavy on mayonnaise) and refreshing .Serve each portion in halved avocados for a beautiful presentation. Enjoy!

## Ingredients (9)

### Main ingredients



8 Kani sticks, sliced thinly or shredded

- 1 ripe avocado, diced
  - 3 tablespoons chopped red onion
  - 1 small jalapeno, finely diced
  - 1/4 cup chopped fresh parsley
  - 1 lime, zest and juice
  - 2 and 1/2 tablespoons **Gefen Mayonnaise**
  - 1 teaspoon white horseradish or alternatively a couple of dashes of hot sauce
  - salt and pepper to taste
- 

## Start Cooking

### Make the Salad

1. In a bowl place the kani, avocado, red onion, jalapeno and parsley and gently mix.
2. Add the zest and juice of the lime, the mayo, and horseradish, season with salt and pepper and mix gently again.

### About

The Gush Gourmet is a food blogger and caterer based out of beautiful Gush Etzion, Israel. Follow her on Instagram [@TheGushGourmet](#) or at her blog [TheGushGourmet.blogspot.com](#) for more great recipes. Photograph by Jennifer E. Bitton.