



Mexican Grilled Soft-Shell Crab

SERVINGS: 2

PREPPING TIME: 5 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- 1 package soft shell crab, thawed
- 4 tbsp. grass-fed butter melted
- ½ tsp. paprika
- ½ tsp. cumin
- Optional toppings: salsa or Pico de Gallo, sliced jalapeños, cilantro,

DIRECTIONS

- Heat the grill to medium heat.
- Stir the melted butter with the paprika and cumin.
- Spread the butter sauce over the front and back of the crab liberally.
- Place the prepared crab on a large piece of foil facing up. Cook 2-3 minutes then flip and cook another 2-3 minutes until opaque.
- Remove from the grill and serve immediately topped with salsa, fresh Pico de Gallo, sliced jalapeños, cilantro or place in Whole30 friendly tortillas.