



Old Bay-Steamed Crab Claws and Potatoes wi...

 20-30min  2 Servings

Cover the table with newspaper and grab a bucket of cold beers. It's time for a crab-feast! We steamed these meaty crab claws with Old-Bay and tiny creamy potatoes. They're tossed in butter while they're still warm so you won't need any more for dipping. The green beans are dressed with a simple whole grain mustard dressing which is nice alongside the buttery crab. Oh, and these claws come pre...

What we send

- distilled white vinegar
- micro gold potatoes
- green beans
- shallot
- crab claws
- wholegrain mustard
- fresh parsley
- Old Bay seasoning

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- medium saucepan
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 520.0kcal



1. Steam potatoes

Place vinegar in a medium saucepan and add enough water to fill 2 inches deep. Fit saucepan with a steamer basket and bring liquid to a simmer. Add potatoes to steamer basket and sprinkle with half the Old Bay. Cover and steam 10 minutes.



4. Make dressing

Trim shallot, halve, peel and finely chop. Transfer to a medium bowl and add mustard and 2 tablespoons olive oil; season with salt and pepper. Add green beans and parsley and toss to coat.



2. Add crab claws

Add crab claws and sprinkle with remaining half Old Bay. Cover and steam until potatoes are tender and crab claws are warmed through, 7-10 minutes more.



5. Finish crab and potatoes

Cut butter into small pieces and transfer to a large bowl. Remove crab and potatoes from steamer basket, add to butter and toss until butter is melted.



3. Prep green beans

Trim stem ends of green beans. Bring a small saucepan of salted water to a boil. Add green beans and cook until bright green and crisp-tender, 2-4 minutes. Transfer to a colander and rinse with cold water to cool.



6. Serve

Transfer potatoes and crab claws to a platter. Serve with green beans. Enjoy!