

# Crab & Avocado Rolls



**Makes 4**

**Prep 25 mins**

**No cook**

**Easy**

## Ingredients

2 tbsp mayonnaise  
1 celery stick, finely diced  
1/2 lemon, juiced  
1tbsp chopped fresh tarragon  
100g white crabmeat  
1 avocado, diced  
4 large submarine rolls or 8 mini rolls  
softened butter  
1 punnet salad cress  
pinch paprika

1. Put the mayonnaise, celery, lemon juice and tarragon in a bowl, season and stir well. Fold in the crab and the avocado.
2. Split the rolls vertically down the middle (but not completely), and spread with the butter. Fry butter-side down in a frying pan until golden. Cool a little.
3. Fill with the crab mix and some cress, then finish with a pinch of paprika.