

# Dungeness Crab Tacos

## Ingredients

Serves 2

2 tablespoons olive oil  
1 tablespoon minced garlic  
1 minced jalapeno chile  
1 can tomatillos, drained and mashed  
1/3 pound Dungeness crabmeat  
1/2 cup finely chopped cilantro  
2 tablespoons Meyer lemon juice  
sour cream  
2 tablespoons finely chopped green onions  
4 warm corn tortillas  
black beans

## Procedure

Heat the black beans in a medium sauce pan.

In a separate frying pan, saute the garlic and jalapeno in the oil over medium heat for three minutes.

Add the mashed and drained tomatillos and simmer for 15 minutes, stirring often to keep mixture from drying out and burning.

Add the crabmeat, half the cilantro, and the Meyer lemon juice. Heat thoroughly, stirring often.

To serve, place a layer of black beans on the tortillas, spoon the crab mixture on top, and garnish with sour cream, green onions and remaining cilantro.

Inspired by west coast seafood by jay harlow