



Traditional Sri Lankan Recipes – BY Chef Pablis

2. Dressed Crab

Ingredients

Crab (Boiled de-shelled crabs)	04 nos
Chopped Onion	100 g
Cubed Tomato	30 g
Curry Leaves	01 sprig
Chili flakes	$\frac{3}{4}$ tsp
Oil	2 Tbsp
Thinly sliced Green Chillies	2 Nos
Grated hard boiled Eggs	2 Nos for garnishing
Cinnamon	stalk
Salt to taste	

Method

1. De-shell the boiled crabs and separate the meat and keep aside the shells
2. Heat the oil in a pan, add chopped onion, curry leaves, sliced green chillies and stir fry
3. Add chili flakes and salt to the above and cook for a minute on medium fire.
4. Add the tomatoes to the mixture and cook until they are tender and mashed.
5. Mix the crab meat to the mixture and adjust seasoning if necessary.
6. Fill in the crab shells with the above crab mixture and sprinkle over the egg & serve.

Serves 04