



## Cozumel Conch Salad

- 1-2 cans **6.5 oz LaMonica Scungilli** (drained & rinsed)
- 2 stalks of celery, diced
- 2-3 limes
- 3 tbs extra virgin olive oil
- 2 Large tomatoes- cut into 8ths
- 3 tbs Old Bay Seasoning
- 1 medium onion, diced
- 3 tbs balsamic vinegar
- 1-2 Jalapeno peppers, diced
- 1 green pepper, diced
- 1 yellow pepper, diced
- 1 red pepper, diced

Mix tomatoes, peppers, celery, olive oil and vinegar together. Sprinkle with seasoning. Add Scungilli pieces. Squeeze lime juice over mixture. Pour into a plastic bowl with a lid, store overnight in the refrigerator. Serve over bed of greens, with crackers or warm bread on the side. Mixture will hold for 5 days under refrigeration.