

# COZUMEL CONCH SALAD



- 2 - 6.5 oz cans LaMonica Scungilli (drained & rinsed)
- 2 celery stalks, diced
- juice of 2-3 limes
- 3 tbsp extra virgin olive oil
- 2 lg tomatoes, cut into eighths
- 3 tbsp Old Bay Seasoning
- 1 medium onion, diced
- 1-2 jalepenos, 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 and sprinkle lime juice over the mixture. Add remaining ingredients. Pour into a storage container and store overnight in the fridge. Serve over a bed of greens, with crackers or warm bread on the side. Mixture will hold for 5 days with refrigeration.

Quality Is a Family Tradition

**LaMonica**

SINCE 1923