



Crab Cakes with Spicy Tomato Salsa

Prep: 30 minutes plus standing and chilling

Cook: 15 minutes • Serves: 6

Crab Cakes

- 1 large egg
- ½ cup mayonnaise
- 1½ tablespoons coarse ground mustard
- 1 tablespoon sriracha
- 2 teaspoons fresh lemon juice
- 1½ teaspoons seafood seasoning
- 1 teaspoon ground black pepper
- 4 green onions, thinly sliced
- 2 tablespoons drained and chopped capers
- 1 pound refrigerated jumbo lump or canned crabmeat, drained and picked through
- 2 cups panko breadcrumbs
- ½ cup canola oil for frying

Spicy Tomato Salsa

- 1 cup chunky tomato salsa
- 3 tablespoons clam juice
- 2 teaspoons finely chopped chipotle peppers in adobo
- 1 teaspoon red wine vinegar
- ⅛ teaspoon crushed red pepper flakes

1. Prepare Crab Cakes: In medium bowl, whisk egg; stir in mayonnaise, mustard, sriracha, lemon juice, seafood seasoning and black pepper until well combined. Fold in 3 tablespoons onions and capers; gently fold in crabmeat and 1¼ cups breadcrumbs, being careful not to break up the crabmeat. Let stand 10 minutes.

2. Line cookie sheet with plastic wrap; place remaining ¾ cup breadcrumbs in shallow dish. Form crabmeat mixture into 12 (2½-inch) cakes and lightly coat with breadcrumbs. Place on prepared cookie sheet; cover and refrigerate 45 minutes.

3. In large nonstick skillet, heat oil over medium heat. In batches, cook crab cakes 5 minutes or until golden brown, turning once.

4. Prepare Spicy Tomato Salsa: In food processor with knife blade attached or blender, pulse salsa, clam juice, chipotle peppers, vinegar and red pepper until combined.

5. Serve crab cakes warm garnished with remaining onions and salsa.

Approximate nutritional values per serving:

436 Calories, 25g Fat (3g Saturated), 125mg Cholesterol, 1133mg Sodium, 26g Carbohydrates, 2g Fiber, 22g Protein