LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

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Mini Crab Cakes

Ingredients

- 1 pound lump crab meat
- 2 tablespoons olive oil
- 1 small red pepper, chopped finely
- ¼ cup chopped scallions
- 1 tablespoon granulated garlic
- 1 egg
- ¼ cup mayonnaise
- 1 teaspoon Dijon mustard
- ½ cup Panko breadcrumbs
- ½ teaspoon each, cayenne, salt and pepper
- *baking sheet covered with parchment paper\
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- **Preheat oven to 350 degrees**

Preparation

Heat oil in a small pan, add chopped veggies and sauté for 5 minutes. Remove from pan allow to cool.

In a small bowl mix egg, mayo and mustard.

To a large deep bowl, add crab, Panko and rest of ingredients (including cooled veggies); mix well. Using a small scoop; make small balls of crab mix and place on parchment. Bake for 20 minutes. Remove from pan , plate and serve.

Buon Appetito!