

Crab Cakes

Impress everyone with these delicious but simple to make Crab Cakes

Serves: 4

Time: 40 mins

Difficulty: Easy



INGREDIENTS

- 450g **Shore Mariner Cooked Crab Meat - Lump**
- 3 Tbsp Bread crumbs
- 2 Tsp Fresh parsley
- 1 Egg
- 2 Tbsp Mayonnaise
- 1 Tsp Cajun seasoning
- 1/2 Tsp Dijon mustard

METHOD

- Combine all ingredients in a bowl and mix, make sure not to over mix as crab meat needs to stay lumpy
- Refrigerate for 30 mins
- Form into cakes
- Pan fry for 10-15 mins or until lightly brown

COOKING TIP:

- Swap parsley for your favourite herb