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Easy Crab Cakes



Ingredients

1 cup seasoned bread crumbs, divided
2 green onions, finely chopped
1/4 cup finely chopped sweet red pepper
1 egg, lightly beaten
1/4 cup reduced-fat mayonnaise
1 tablespoon lemon juice
1/2 teaspoon garlic powder
1/8 teaspoon cayenne pepper
2 cans (6 ounces each) crabmeat, drained, flaked and cartilage removed
1 tablespoon butter

Preparation

1. 1. In a large bowl, combine 1/3 cup bread crumbs, green onions, red pepper, egg, mayonnaise, lemon juice, garlic powder and cayenne
2. fold in crab.
3. 2. Place remaining bread crumbs in a shallow bowl.
4. 3. Divide mixture into eight portions
5. shape into 2-in. balls.
6. 4. Gently coat in bread crumbs and shape into a 1/2-in.-thick patty.
7. 5. In a large nonstick skillet, heat butter over medium-high heat.
8. 6. Add crab cakes
9. cook 3-4 minutes on each side or until golden brown.
10. Yield: 4 servings.

Cooks Note

Source: www.tasteofhome.com/recipes/easy-crab-cakes [6]