



## 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*