

Easy Low Carb Crab Cakes with Jalapeno & Lime

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Servings: 4

Ingredients

- 1 tablespoon butter
- 1 tablespoon olive oil
- 8 oz lump crab meat
- 3 tablespoons mayonnaise
- 1 egg beaten
- 2 tablespoons cilantro, minced
- 2 green onions, finely chopped
- 1 jalapeno pepper, ribs & seeds cleaned out and finely chopped
- 1 tablespoon lime juice



Steps

1. In a bowl, beat an egg then add the mayo, cilantro, lime juice, green onion and jalapeno. Mix well.
2. Carefully fold in the lump crab meat until well combined.
3. In a large saute pan, melt the butter and olive oil over medium high heat.
4. Carefully form the crab mixture into 4 patties and gently place them in the sizzling pan.
5. Turn down the heat to medium and cook for 3-4 minutes until browned. Gently flip and cook on the other side for 3-4 minutes.

Notes

- These are messy and fragile to handle so be gentle when placing them in the pan and flipping them over.
- When using the jalapeno you want to clean out the seeds and the ribs. It will still have a bit of heat but not much. If you don't have a jalapeno you can definitely substitute bell pepper. Just make sure to chop it finely because you are not cooking them very long.
- I used lime juice in this recipe but lemon would just as well.
- That also goes with the cilantro. You can substitute with parsley if you are not a cilantro person.
- This recipe only makes 4 crab cakes. If you doubled this recipe and made smaller patties it would be a great low carb appetizer for a party.