



Holi Habanero Crab Cakes

- 1/4 CUP FINELY CHOPPED RED BELL PEPPER
- 1 TBLSP CHOPPED FRESH CHIVES
- 1 TBLSP CHOPPED FRESH PARSLEY
- 3 TBLSP HABANERO AIOLI
- 2 TSP DIJON MUSTARD
- 2 TSP FRESH LEMON JUICE
- 1 TSP WORCESTERSHIRE SAUCE
- 1/2 TSP FRESHLY GROUND BLACK PEPPER
- 3/4 CUP PANKO (JAPANESE BREADCRUMBS)
- 1 LB LUMP CRABMEAT, SHELL PIECES REMOVED

1. TO PREPARE CRAB CAKES, COMBINE BELL PEPPER AND NEXT 7 INGREDIENTS (THROUGH BLACK PEPPER) IN A LARGE BOWL; STIR WELL WITH A WHISK. ADD PANKO AND CRABMEAT; TOSS GENTLY. DIVIDE THE CRAB MIXTURE INTO 12 EQUAL PORTIONS, SHAPING EACH INTO A 1-INCH-THICK PATTY.
2. HEAT OIL IN A LARGE OVEN-PROOF SKILLET COATED WITH COOKING SPRAY OVER MEDIUM-HIGH HEAT. ADD PATTIES; COOK 2 MINUTES. CAREFULLY TURN PATTIES OVER. PLACE PAN IN OVEN; BAKE AT 350° FOR 6 MINUTES.

