mini crab & greens cakes

cook time:	prep time:	featured product:
15	**20**	**SUPERGREENS!**

make an impression at your next holiday gathering with this mini crab & organicgirl SUPERGREENS! cakes recipe! these bite-sized flavor treats will have you dreaming of coastal living. sweet crab meat and fresh herbs are mixed together in this recipe to make a flavorful bite. serve for brunch, or as an appetizer at a holiday gathering!

ingredients

10-12 servings

1 packed cup **organicgirl® SUPERGREENS!** ? , very finely chopped
½ cup **organicgirl® lemon agave dressing**
¼ cup mayonnaise
2 eggs
1 tablespoon dijon mustard
1 tablespoon minced fresh chives
1 teaspoon minced fresh thyme
1 garlic clove, minced
½ teaspoon fine sea salt
½ teaspoon black pepper
¼ teaspoon cayenne pepper
1 pound lump crabmeat, picked over for shells
½ cup fresh bread crumbs
4 tablespoons unsalted butter, divided

substitutions

? *substitute with* **baby spinach**

directions

1. in a large bowl mix together greens, mayonnaise, eggs, mustard, chives, thyme, garlic, salt, pepper, and cayenne. gently mix in crab and bread crumbs just enough to combine.

2. form crab mixture into cakes using 2 tablespoons per cake.

3. heat 2 tablespoons butter in a large nonstick skillet over medium. when hot, add ½ the cakes and cook, flipping once, until browned on both sides, about 3 minutes per side. transfer to a paper towel-lined baking sheet and repeat with remaining butter and cakes.

4. serve cakes warm with lemon agave dressing.