

## Imitation Crab Meat Crab Cakes

Serves 2

- 225 g imitation crabmeat, diced
- 30 g panko, divided
- 1 egg
- 1 T mayonnaise
- 1 T mustard
- ½ T dill weed
- 1 T lemon juice
- 1 T olive oil
- ½ tsp Worcestershire sauce



1. Combine **crabmeat, 15 g of panko, egg, mayonnaise, mustard, dill, lemon juice, and Worcestershire sauce.**
2. Shape into 4 equal patties. Place the remaining bread crumbs in a shallow bowl; dip each patty into crumbs to cover.
3. **Refrigerate for 30 minutes.**
4. In a large skillet coated with **2 T olive oil**, cook crab cakes over medium heat until browned on both sides.

<https://www.inspiredtaste.net/38503/tartar-sauce-recipe/>