

LAY'S® Classic Crab Cakes

Ingredients

Crab Cakes:

- 4 cups LAY'S® Classic Potato Chips
- 8 oz crabmeat
- 1 egg, beaten
- 1/4 cup mayonnaise
- 1 tbsp Dijon mustard
- 1 tsp Worcestershire sauce
- 2 tbsp finely chopped fresh parsley
- 1/4 tsp salt
- 1/4 cup butter (approx.)

Rémoulade:

- 1/2 cup mayonnaise
- 1 tbsp minced drained capers
- 1 tbsp freshly squeezed lemon juice
- 1 tbsp finely chopped fresh parsley
- 2 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- Pinch salt
- Pinch black pepper
- 1/2 cup microgreens (optional)

How to make it

1. Crab Cakes: In food processor, pulse LAY'S® Classic Potato Chips until finely crushed (makes 1 cup).
2. Transfer crabmeat to medium bowl. Add egg, mayonnaise, Dijon, Worcestershire sauce, parsley and salt. Sprinkle with crushed potato chips. Stir to combine. Divide mixture into 4 portions. Form each into 1/2-inch-thick patty, using 3-inch ring mold if desired. Transfer to



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	10 min	35 min (+ 30 min standing time)	2

Made with



LAY'S® Classic Potato Chips

parchment paper-lined baking sheet. Chill for 30 to 60 minutes or until firm.

3. In large skillet set over medium heat, melt 1/4 cup butter. Cook crab cakes, carefully flipping once, for 6 to 10 minutes or until golden brown. If needed to prevent sticking, add additional butter to skillet.
4. Rémoulade: In medium bowl, stir together mayonnaise, capers, lemon juice, parsley, Dijon, Worcestershire sauce, salt and pepper.
5. Smear 1/4 cup rémoulade sauce on 2 plates. Top each with 2 crab cakes. Garnish with microgreens if using.