

Oven-Baked Crab Cakes

Yields about 17 small crab cakes

Ingredients:

- 1/4 cup Panko
- 1/4 cup grated Parmesan (not shredded)
- 1/4 cup Hellmann's mayonnaise
- 1 Tablespoon minced green onion
- 1 Tablespoon minced basil
- 1 teaspoon Old Bay seasoning
- 1 egg
- Zest of 1 small lemon
- 1 lb. lump crab meat
- 2 Tablespoons olive oil
- For serving: Remoulade sauce, lemon wedges

Instructions:

Place the first eight ingredients (Panko, Parmesan, mayo, green onion, basil, Old Bay seasoning, egg, and lemon zest) in a medium bowl. Stir to combine.

Using your hands, pick up handfuls of the crab and sprinkle it into the mayo mixture. As you work, if you feel any pieces of shell in the crabmeat, throw the shell pieces in the trash.

Gently toss crab with mayo mixture until combined. Using your hands, shape the crab mixture into about 17 small patties and set them on a plate. As you are working, preheat the oven to 425F.

Drizzle two tablespoons olive oil on a baking sheet and place the sheet in the preheated oven. Heat for 3-5 minutes until pan and oil are hot. Using a potholder, remove the baking sheet from the oven. Place the crab cakes on the hot pan and return to oven. Bake crab cakes for 8-10 minutes. Using a spatula, flip the cakes and cook the other side for 8-10 more minutes.

Serve with Remoulade sauce and lemon wedges.