



## Air Fryer Crab Cakes Recipe

### Description

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#### Ingredients:

- 1 lb fresh lump crab meat (picked over for shells)
- 1/4 cup mayonnaise
- 1 large egg
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1 tsp Old Bay seasoning (or to taste)
- 1/4 cup finely chopped green onions
- 1/4 cup finely chopped bell pepper (optional for some crunch)
- 1/2 cup breadcrumbs (panko or regular)
- Salt and pepper to taste
- Olive oil spray or cooking spray

#### Instructions:

1. **Prepare the Mixture:** In a large bowl, combine mayonnaise, egg, Dijon mustard, Worcestershire sauce, and Old Bay seasoning. Mix well until smooth.
2. **Fold in Crab Meat:** Gently fold in the crab meat, green onions, bell pepper (if using), and breadcrumbs. Be careful not to break up the crab meat too much; you want nice lumps for a good texture.
3. **Form the Crab Cakes:** Form the mixture into small, even patties about 1/2 to 1 inch thick. Place the patties on a plate or baking sheet and refrigerate for about 30 minutes to help them hold together better during cooking.
4. **Preheat the Air Fryer:** Preheat your air fryer to 375°F (190°C) for a few minutes.
5. **Air Fry the Crab Cakes:** Lightly spray the crab cakes with olive oil spray. Arrange the patties in a single layer in the air fryer basket, making sure they don't touch.

6. **Cook:** Air fry for about 10-12 minutes, flipping halfway through, until theyâ??re golden brown and crispy on both sides.
7. **Serve:** Serve the crab cakes with a squeeze of lemon, tartar sauce, or remoulade.

**Tips:**

- **Chill the Crab Cakes:** Chilling the crab cakes before cooking will help them keep their shape.
- **Adjust Breadcrumbs:** If the mixture feels too wet, add a little more breadcrumbs.

Enjoy your deliciously crispy air fryer crab cakes!

**Category**

1. Air Fryer Recipes

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rauf

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