

Krabbycake Stackers

TOTAL COOKING TIME: 10 minutes with prep 30 minutes

YIELD: 1 serving

INGREDIENTS

- 2 Krabbycake, Oven Ready
- 1 5x5 Flat Bread,
- 1 Watermelon Round, Approx. 4" Diameter Pressed
- 8 Cucumber Slices, Marinated in Lemon
- 1 cup Arugula
- ¼ cup Red Seedless Grapes
- 1oz Remoulade sauce
- 1oz Balsamic vinaigrette
- TT Old Bay Seasoning

Remoulade Sauce

- 1 cup Mayonnaise
- ¼ cup Fresh Lemon Juice
- ¼ cup Vegetable Oil
- ½ cup Onion, chopped
- ½ cup Green Onions, chopped
- ¼ cup Celery, chopped
- 2 Tbsp Garlic, pressed
- 2 Tbsp Horseradish
- 3 Tbsp Whole-grain Mustard
- 3 Tbsp Yellow Mustard
- 3 Tbsp Ketchup
- 3 Tbsp Parsley Leaves, Chopped
- 1 tsp Salt
- ¼ tsp Cayenne Pepper
- ¼ tsp Black Pepper



DIRECTIONS

- 1) Prepare Remoulade Sauce according to recipe above.
- 2) Cook Krabbycakes according to package instructions.
- 3) Deep fry Flat Bread with corners up.
- 4) On plate, place the Flat Bread and stack with the Watermelon and lightly season with Old Bay.
- 5) Make a layer of Lemon Cucumber.
- 6) Toss Arugula and Grapes in the Vinaigrette and place on top.
- 7) Place hot Krabbycakes on top and drizzle diagonal stripes of Remoulade Sauce.