

Crab Cakes & Baby Greens with Lemon Vinaigrette

Ingredients

4 Adelpia's Own Crab Cakes	1/2 tsp kosher salt
Baby Greens	1/4 tsp ground black pepper
1/4 cup red wine vinegar	1/2 cup olive oil
2 tbsp Dijon mustard	2 tbsp fresh lemon juice
1 tsp dried oregano	
1 clove garlic, minced	

Directions

Broil crab cakes 10 minutes, or until golden and hot. Meanwhile, whisk vinegar, mustard, oregano, garlic, salt and black pepper together in small bowl. Slowly stream olive oil mixture while whisking briskly. Beat lemon juice into the mixture.

Divide greens over 2 plates and top with a crab cake and dressing. Refrigerate leftover dressing.

Serves: 2

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