



Shrimp Cakes with Lemon-Mayo Sweet Sauce

Ingredients:

Shrimp Cakes:

- 1 lb. large raw shrimp peeled and deveined
- 1 $\frac{1}{2}$ cups shredded mozzarella cheese
- 1 large egg
- 1/4 cup mayonnaise
- 2 Tbsp parsley
- 1/2 tsp sea salt
- 1/8 tsp black pepper
- 1/4 cup all-purpose flour
- 2 Tbsp light olive oil

Lemon-Mayo Sweet Sauce:

- 1/2 cup mayonnaise
- 1 tsp sugar
- 2 Tbsp lemon juice
- 1 garlic clove finely minced

Directions:

How to Make Shrimp Cakes:

1. Dice shrimp into $\frac{1}{2}$ " sized pieces.
2. Transfer chopped shrimp to a large mixing bowl. Add $1\frac{1}{2}$ cups shredded mozzarella, 1 egg, $\frac{1}{4}$ cup mayonnaise, 2 Tbsp parsley, $\frac{1}{2}$ tsp salt and $\frac{1}{8}$ tsp black pepper. Stir together then add $\frac{1}{4}$ cup flour and mix until batter is well combined.
3. Heat a large non-stick pan over medium heat and add 2Tbsp olive oil. Add about $\frac{1}{4}$ cup of the seafood mixture and flatten out the tops of the cakes so they are about $\frac{1}{2}$ " thick patties. Sauté about 3 - 4 minutes per side or until golden brown on the edges and cooked through.

How to Make Lemon-Mayo Sweet Sauce:

1. In a small bowl, combine mayonnaise, 1 tsp sugar, 2 Tbsp lemon juice and minced garlic clove and stir to combine. Serve over the Shrimp Cakes!

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