

FRITOS® Crab Cakes With Red Chile Lime Aioli



Ingredients

- 1 tbsp canola oil
- 1/2 cup yellow onion, minced
- 1/8 cup red bell pepper, minced
- 1 lb lump crab meat
- 1 cup mayo
- 3/4 cup Fritos® Original Corn Chips
- 4 tbsp cilantro, chopped fine
- 1 tbsp kosher salt
- 1/2 tbsp black pepper
- 2 tbsp lime juice
- 1 oz vol red chile lime aioli
- 4 ¼ tbsp red chile lime aioli
- 1 tbsp Dijon mustard
- 1 tbsp red wine vinegar
- 2 each egg yolk
- 4 chipotles in adobo sauce
- 3/4 tbsp salt
- 1/2 tbsp black pepper
- 1 tbsp canola oil

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	8

Made with



Fritos® Original Corn Chips

How to make it

1. In a small sauté pan, over medium heat, heat the canola oil for 2-3 minutes. Add the onions and red bell peppers. Sauté for 3 to 4 minutes, avoiding color. Reserve the onions and peppers to the side. Rinse and squeeze the lump crab, place in a stainless steel bowl with mayo, FRITOS®, cilantro, salt, and pepper. Once the onions and pepper have cooled, add to the crab, and mix thoroughly, trying to maintain some large particulates of crab. Form

into bite size crab cakes. Squeeze the lemon juice over the top. Pan or deep fry.

2. To Serve: Place Crab Cakes onto a plate and dot each crab cake with the RED CHILE LIME AIOLI.
3. Serve the rest of the Aioli on the side.

[title]RED CHILE LIME AIOLI

5. Place all ingredients in a food processor except for the canola oil. Turn the food processor on and slowly drizzle the oil to form an emulsification.