

# Asian Crab Rolls

*Publix Aprons*  
*www.Publix.com*

## **Servings: 12**

*12 slices large white sandwich bread*

*1/4 cup egg substitute (or one egg),  
beaten*

*4 (12 - 16 ounce total) crab cakes*

*1/4 cup clarified butter (or canola  
oil)*

*1/2 cup sriracha mayonnaise*

*2 tablespoons sesame seeds (optional),  
toasted*

*1/4 cup presliced green onions*

Remove the crust from the bread. Flatten each bread slice to 1/8-inch thick using a rolling pin.

Brush the beaten egg onto each bread slice. Place two tablespoons of crab cake on the lower half of each slice. Roll up to seal the edges. Wash your hands.

Preheat a large saute' pan with clarified butter on medium-high heat for 4 to 5 minutes. Place the crab rolls into the butter (in batches). Cook for 4 to 5 minutes or until golden brown, turning occasionally. Place on a paper towel-lined plate to drain.

Drizzle with mayonnaise. Sprinkle with sesame seeds and green onions. Serve.

---

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .