

# Mini Shrimp Cakes Topped with Citrus Aioli

Chef Michelle - Aldi Test Kitchen  
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**Yield: 25 - 28 mini cakes**

## *CITRUS AIOLI*

*1 1/2 tablespoons fresh orange juice*  
*1 tablespoon fresh orange zest*  
*1/2 cup mayonnaise*  
*salt (to taste)*

## *SHRIMP CAKES*

*1 bag (16 ounce) extra jumbo EZ peel shrimp, thawed, peeled and chopped*  
*1/2 cup plain bread crumbs*  
*1/4 cup red onion, diced*  
*1/2 cup red and green bell pepper, diced*  
*1 large egg*  
*1/2 teaspoon salt*  
*1/4 teaspoon ground black pepper*  
*1 teaspoon parsley flakes*  
*1/4 teaspoon chili powder*

Make the Citrus Aioli: In a small bowl, mix the orange juice, orange zest and mayonnaise together.

In a medium bowl, mix together the shrimp, bread crumbs, red onion, bell peppers, egg, salt, pepper, parsley and chili powder.

In a shallow saute' pan, add 1/4-inch of oil to the pan to deep-fry the shrimp cakes. Heat on low heat for 1 minute.

Meanwhile, shape two tablespoons of the shrimp mix into mini patties.

Deep fry each patty until each side is golden brown and the cake reaches an internal temp of 135 degrees. Drain on a paper towel.

Plate each shrimp cake and top with a dollop of Citrus Aioli.

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Per Serving (excluding unknown items): 912 Calories; 99g Fat (91.5% calories from fat); 9g Protein; 12g Carbohydrate; 2g Dietary Fiber; 251mg Cholesterol; 1771mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 8 1/2 Fat.