

# Coconut Crab Cakes

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*1 can (13 to 15 ounce)  
coconut cream  
1 tablespoon fresh cilantro,  
chopped  
1/4 cup roasted red pepper,  
drained and chopped  
juice of one lime, squeezed  
1 tablespoon garlic blend  
paste  
1/4 cup panko bread  
crumbs  
1/2 cup crispy fried onions  
1 tablespoon chili-garlic  
sauce  
1/4 cup mayonnaise  
1/2 cup shredded  
unsweetened coconut  
8 ounces lump crab meat,  
drained.  
parchment paper  
plastic wrap  
1/4 cup grapeseed oil*

Transfer the contents of the coconut cream can to a small bowl. Stir to incorporate the separated cream. Reserve one-half cup of the coconut cream (use the remaining cream for other recipes).

In a large mixing bowl, combine the cilantro, garlic, bread crumbs, fried onions, reserved 1/2 cup of coconut cream, lime juice, chili-garlic sauce, red peppers, mayonnaise and coconut until blended. Gently fold in the crab until thoroughly mixed.

Line a baking sheet with parchment paper. Shape the mixture into twelve equal cakes. Arrange the crab cakes on the parchment paper-lined baking sheet. Cover with plastic wrap. Chill for one hour.

Heat the oil in a large saute' pan on medium heat for 2 to 3 minutes. Add the crab cakes to the pan (in batches) Cook for 4 to 5 minutes on each side until golden brown. Serve with aioli, if desired.

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Per Serving (excluding unknown items): 1675 Calories; 185g Fat (93.9% calories from fat); 10g Protein; 18g Carbohydrate; 2g Dietary Fiber; 19mg Cholesterol; 323mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Vegetable; 31 1/2 Fat.