Crab Cakes & Remoulade

Cooking Instructions

This is an all-in-one dish.

Crab Cake Cooking Method – Choose One:

Thawed – Stovetop (Best!): Thaw and sauté in a small amount of olive oil over medium heat until heated throughout and browned on both sides.

Freezer to Oven: Preheat oven to 350F. Place frozen crab cakes in oven and bake, uncovered, approximately 40 minutes until internal temp is reached.

Freezer to Air Fryer: Cook 30-33 minutes at 400F or until internal temperature is reached.

Internal Temperature: 150F.

Serving Suggestions: Serve over field green salad, drizzled with balsamic vinegar. Fresh fruit salad on the side. Chardonnay.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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