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# Mini Asian Crab Cakes with Wasabi Cream Sauce

## Description

This appetizer will impress your holiday guests both in presentation and taste! It's relatively easy to put together, can be prepped early, and then cooked as your guests arrive.

Total time: 45 min Yield: 6 Servings

## Ingredients

cooking spray  
16 oz crab claw meat  
2 Tbsp jalapeno (red and green mix, seeded and diced)  
1/4 cup green onion (finely sliced)  
1/4 cup cilantro (chopped)  
1/4 cup water chestnuts (minced)  
1 large egg (beaten)  
1/2 cup unsweetened coconut milk  
pinch salt  
pinch fresh ground black pepper  
1 cup fine panko crumbs  
1 pkg mixed spring greens  
oriental style salad dressing  
1/4 cup light mayo  
1 tsp wasabi powder  
1/4 cup light sour cream  
2 Tbsp fresh mint (chopped)  
1/4 cup Japanese cucumber (diced fine)  
1 tsp sambal (garlic chili sauce)

Prep Time: 45 min Total Time: 45 min

## Instructions

Pre-heat oven to 375° F. Prep a wide, sided baking tray with cooking spray (or you can fry in batches in a pan using 2 tablespoons of cooking oil). Combine crab, jalapeno, green onion, cilantro, water chestnuts, beaten egg, coconut milk, and salt & pepper and toss together to blend ingredients. In a small bowl, combine panko and furikake, mixing well. Make each cake a rounded teaspoon, and then dredge the crab in the panko mixture, and place on the baking tray, flattening slightly. Lightly spray the tops of the crab cakes with cooking spray and put into the pre-heated oven (or you can prep up to this point and place tray in the refrigerator – pop in the oven later) for about 15 minutes or until heated through and golden brown.

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Make the wasabi cream sauce, mixing all ingredients (light mayo, wasabi paste, light sour cream, fresh mint, Japanese cucumber, sambal) in a small bowl, set aside. Toss the salad greens with a light coating of dressing. To serve, place about ¼ cup greens on a small plate then top with one or two crab cakes and a small dollop of the wasabi cream.

**Recipe brought to you by:**

Chef Michi Holland

**Source:**

Chef Michi Watarai