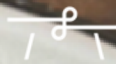


C R A B C A K E

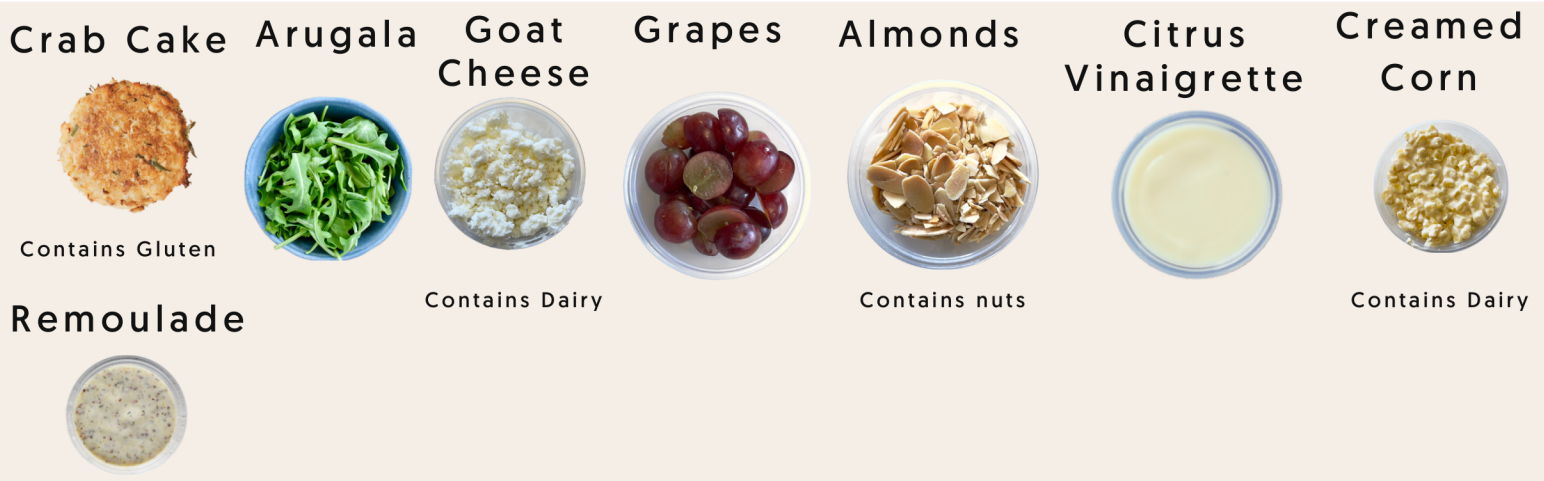
C H O I C E

E N T R É E



T A B L E & T W I N E





**STEP 1** Preheat oven to 425°F [400°F for convection oven]. Unwrap brown parchment paper and lay flat on a baking sheet. Remove crab cake from box and place on parchment paper. Place crab cake in hot oven for 10-15 minutes, or until the crab cake reaches an internal temperature of 145°F.

**STEP 2** While the crab cake is in the oven, prepare your salad. Plate your arugula, top with toppings, then dressing.

**STEP 3** Transfer creamed corn into a microwave safe bowl and heat for 1-2 minutes until warm.

**STEP 4** To plate your meal, place crab cake alongside creamed corn and salad. Serve remoulade over crab cake.

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.