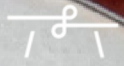


C R A B C A K E

C H O I C E

E N T R É E



T A B L E & T W I N E



Crab Cake



Contains Gluten

Sweet Potato Fingerlings



Brussels Sprouts



Remoulade



Contains Dairy

- 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 fingerling potatoes next to crab cake and put in hot oven for 10-15 minutes, or until the crab cake reaches an internal temperature of 145°F and potatoes are heated through.
- STEP 2** Heat a sautee pan over medium heat with 2 tablespoons of your preferred cooking oil. Sautee brussels sprouts for 3-5 minutes or until desired tenderness.
- STEP 3** To plate your meal, place crab cake alongside sweet potato fingerlings and brussels sprouts. Top crab cake with remoulade. Serve immediately.

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