

CAJUN SHRIMP BURGER

Serves 4



INGREDIENTS:

- ☐ 800 g Breco All Purpose Shrimp
- ☐ 4 Breco Crab Flavoured Surimi Sticks, roughly chopped to match the shrimp in size
- ☐ 1 tbsp Butter
- ☐ Oil for frying
- ☐ ¼ cup Onion, grated
- ☐ ¼ cup Green pepper, diced
- ☐ 1 Garlic clove, finely chopped
- ☐ Salt to taste
- ☐ 1 tbsp Cajun spice
- ☐ 1 tbsp Fish spice
- ☐ ½ cup Panko bread crumbs
- ☐ 1 Egg

METHOD:

01. Melt butter in a pan and sauté onions, green pepper, garlic, and crab-flavoured surimi sticks in olive oil. Remove from the pan and set aside to cool.
02. Make sure you drain and squeeze out as much water as you can from the defrosted shrimp, then put it in a food processor along with the cooled crab mixture. Pulse to create a chunky paste. Add the salt, Cajun spice, fish spice, panko breadcrumbs, and egg. Mix until combined.
03. Divide into patties, place these patties onto a tray, and chill for 30 minutes to allow for the patties to set.
04. Heat a pan over medium-high heat with the oil. Add the patties and shallow fry for 3-4 minutes until golden brown on each side.
05. Serve on a burger bun with a topping of your choice (red onion, mayonnaise and lettuce, or coleslaw) with a side of crispy fries.