



Crab Cakes with Chipotle Sauce

Ingredients

For the Crab Cakes:

- 1 large egg
- $\frac{1}{3}$ cup mayonnaise
- $\frac{1}{2}$ cup finely diced red bell pepper (about 1 small)
- 2 tbsp chopped fresh chives
- 2 tbsp chopped fresh parsley
- 1 tsp grated lemon zest
- 2 tbsp fresh lemon juice
- 2 tsp Dijon mustard
- 2 tsp seafood seasoning (like Old Bay)
- Kosher salt and freshly ground black pepper, to taste
- 1 lb fresh lump or jumbo lump crabmeat, picked over for shells
- $\frac{3}{4}$ cup panko breadcrumbs
- Nonstick cooking spray (for air fryer basket and crab cakes)
- Lemon wedges, for serving

For the Chipotle Sauce:

- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{4}$ cup sour cream
- 2 chipotle chiles in adobo, finely chopped
- 2 tsp adobo sauce (from the can)
- 2 tbsp chopped fresh chives
- 1 tbsp chopped fresh parsley
- 1 tsp grated lemon zest
- 2 tsp fresh lemon juice
- Kosher salt and freshly ground black pepper, to taste

Instructions

1. Prepare the Crab Cake Mixture

In a large bowl, whisk together the egg, mayonnaise, red bell pepper, chives, parsley, lemon zest, lemon juice, Dijon mustard, seafood seasoning, 1 tsp salt, and a few grinds of black pepper.

Gently fold in the crab meat and panko using a spatula or large spoon, being careful not to break up the crab lumps too much. Cover the mixture and refrigerate for at least 30 minutes (or up to 1 day) to allow it to firm up.

2. Make the Chipotle Sauce

While the crab mixture chills, stir together the mayonnaise, sour cream, chopped chipotle chiles, adobo sauce, chives, parsley, lemon zest, and lemon juice in a small bowl. Season with salt and pepper. Cover and refrigerate until ready to serve (can be made a day ahead).

3. Shape and Cook the Crab Cakes

Once chilled, divide the crab mixture into 4 equal portions. Gently form each into a patty about 3½ inches in diameter and lightly compact with your hands.

Preheat the air fryer to 375°F (190°C). Spray the basket with nonstick cooking spray. Place the crab cakes in the basket, leaving space between them, and spray the tops with more cooking spray.

Air fry for **16 minutes**, flipping halfway through and spraying again, until the crab cakes are golden brown and crisp.

4. Serve

Serve warm with the chipotle sauce on the side and lemon wedges for squeezing.