



# "Not So Crabby" Vegan Crab Cakes with Remoulade Sauce

Recipe courtesy of UConn Dining Services | [dining.uconn.edu/recipes](https://dining.uconn.edu/recipes)

Makes 25 each

## Crab Cakes

3 pounds drained hearts of palm  
1 cup crushed vegan crackers  
9 scallions (green and White parts), finely chopped  
1 cup finely diced red bell pepper  
¾ cup vegan "Just Mayo" mayonnaise  
¼ cup plus 2 tablespoons whole grain mustard  
3 tablespoons flaxseed meal  
3 tablespoons lemon juice  
¾ teaspoon garlic powder  
3 teaspoons salt  
Pinch cayenne pepper  
Olive oil-as needed  
3 cups finely crushed vegan crackers  
Cucumber Salad - Recipe below  
Herbed Remoulade Sauce - Recipe Below

In large bowl, shred hearts of palm.

Add in 1 cup vegan crackers, scallions, red bell pepper, mayonnaise, mustard, flaxseed meal, lemon juice, garlic powder, salt and cayenne pepper. Mix until just combined.

Using your hands or a 2 ounce ice-cream scoop; form a ball, then a patty. Dredge both sides of crab cake in finely crushed vegan crackers and place on sheet pan lined with parchment paper. Refrigerate for 30-40 minutes.

Heat oil in large skillet over medium heat, then add crab cakes in small batches and cook until browned on both sides, 4-5 minutes.

## Plating

Place three plates on flat surface.

Put a bed of julienned cucumber salad on bottom of each plate or platter.

Place crab cakes on bed of cucumber salad, and dollop each crab cake with 1 teaspoon herbed remoulade sauce.

# "Not So Crabby" Vegan Crab Cakes with Remoulade Sauce

page 2

## Cucumber Salad

Makes 3 servings

3 pounds cucumbers, peeled, deseeded, and julienned  
1 ½ tablespoons extra-virgin olive oil  
½ teaspoon salt  
¼ teaspoon ground black pepper

In a large bowl, combine julienned cucumbers, olive oil, salt, and pepper. Toss until coated, then refrigerate until needed.

## Herbed Remoulade Sauce

Makes 1 cup

¾ cup vegan mayonnaise  
1 tablespoon whole grain mustard  
1 teaspoon red wine vinegar  
¼ teaspoon hot sauce  
2 tablespoons scallions, finely chopped  
1 tablespoon parsley, finely chopped  
2 teaspoons capers, finely chopped  
Kosher salt-to taste  
Freshly ground black pepper-to taste

Combine all ingredients in a large mixing bowl and whisk until thoroughly blended. Refrigerate until needed.