

Jumbo Crab & Chickpea Burger



INGREDIENTS

8	Ounces	<u>Jumbo Crab Sensations®</u>
8	Ounces	Chickpeas, Cooked, Ground
1	Each	Egg
2	Tablespoon	Mayonnaise
		ns
1/2	Cup	Panko
1	Teaspoon	Dijon Mustard
1/2	Teaspoon	Worcestershire Sauce
1/2	Teaspoon	Old Bay®
1/2	Cup	Scallions, Chopped
1	Teaspoon	Lemon Juice, Fresh
To	Taste	Salt & Pepper
2	Tablespoon	Oil, For Sautéing
		ns
4	Each	Bun
1/4	Cup	Old Bay® Aioli
As	Desired	Arugula, Baby
As	Desired	Pico de Gallo

FEATURED PRODUCTS:

MENU PARTS: Chefs Favorites,
Entrees, Sandwiches

Chickpeas (garbanzo beans) can make a good burger. Add Jumbo Crab Sensations®, and you achieve greatness—flavor to die for, a list of health benefits, plus affordability.

DIRECTIONS

1. Mix the Jumbo Crab Sensations®, chickpeas, egg, mayo, Dijon, Worcestershire sauce, Old Bay®, scallions, lemon juice, salt and pepper. Let stand for 1 hour in the refrigerator.
2. Form the mixture into 4 patties and sauté until it is golden brown and the center of the cake reaches 165°F internal temperature.
3. Toast the buns and build the burger by putting a tablespoon of Old Bay® aioli down on the bottom bun, then lay the burger on top and top with pico de gallo and fresh baby arugula and enjoy.