

Tex-Mex Krabbycakes® Quinoa Bowl



FEATURED PRODUCTS:
MENU PARTS: [Entrees](#)

Try this scrumptious bowl filled with quinoa, corn, black beans and Mrs. Friday's® Krabbycakes® which is our delicious blend of real snow crab meat, fresh cream, real butter, seasonings and surimi seafood. Served with avocado and salsa on top.

DIRECTIONS

1. Lime Crema: Whisk together sour cream, lime juice, lime zest and salt. Set aside.
2. Quinoa Bowl: Cook Krabbycakes® according to package directions. Meanwhile, in large bowl, whisk together lime juice, oil, garlic, Tex-Mex seasoning, salt and hot sauce. Add quinoa; toss to coat.
3. Divide quinoa mixture among 4 bowls. Top each bowl evenly with corn, black beans and avocado slices; arrange 2 Krabbycakes® over top. Drizzle with Lime Crema and top with salsa.

INGREDIENTS

8		<u>Junior Breaded Krabbycakes®</u> <u>1.5 oz.</u>
Quinoa Bowl		
3	tbsp	lime juice
2	tbsp	vegetable oil
1	clove	garlic, minced
1/2	tsp	Tex-Mex seasoning
1/4	tsp	salt
	Dash	hot sauce
3	cups	cooked quinoa
1	cup	cooked corn
1	cup	canned black beans, drained and rinsed
1		rip avocado, peeled and sliced
1/4	cup	salsa
Lime Crema		
1/2	cup	sour cream
2	tbsp	lime juice
1/2	tsp	lime zest
	pinch	salt