



## SMOKEY CRAB BREAKFAST SCRAMBLER WRAP

Try this seafood breakfast wrap with eggs and crab featuring SeaPak Maryland Style Crab Cakes.

**Yield:**



### INGREDIENTS

1 pk. 8 oz SeaPak Maryland Style Crab Cakes, thawed

6 Unit Eggs

3 tbsp. cream (or whole milk)

1/2 C Shredded cheddar cheese

3 tbsp. precooked bacon crumbles (or 3 cooked bacon strips, crumbled)

4 Unit tortilla wraps (6 inch)

1 tbsp. Butter

### DIRECTIONS

- 1 Thaw crab cakes according to package directions (either in the refrigerator overnight or under cool or tepid running water).
- 2 Crack eggs into a medium bowl and discard the shells. Whisk eggs together until well blended.
- 3 Add cream, cheddar cheese and bacon crumbles to the eggs and whisk together. Use fingers to gently crumble crab cakes and add to egg mixture. Gently stir mixture together with a fork until combined.
- 4 Place butter into a large skillet and heat on medium-high heat until butter melts.
- 5 Reduce heat to medium and pour in egg and crab mixture. Use a rubber heat-resistant spatula to slowly stir the eggs while they cook. Cook until eggs have reached an internal temperature of 165°F.
- 6 Spoon onto tortillas, wrap, and serve immediately.