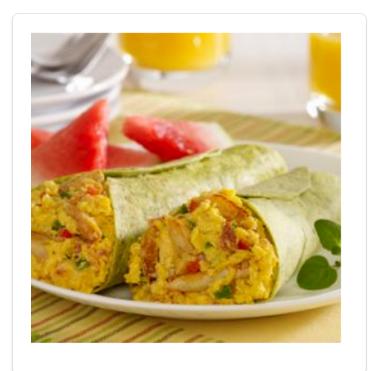


## SMOKEY CRAB BREAKFAST SCRAMBLER WRAP

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**

- 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.
- 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.
- Place butter into a large skillet and heat on medium-high heat until butter melts.
- 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.