



Mediterranean Crab and Feta Scrambled Eggs

Prep Time: 5 minutes

Cook Time: 10 minutes

Makes: 3 - 4 servings

- 1 package (8 oz) SeaPak® Maryland Style Crab Cakes, thawed
- 6 eggs
- Pinch of salt
- 3 tbs cream (or whole milk)
- 3 tbs crumbled feta
- 2 tbs marinated sun-dried tomatoes, cut into thin strips
- 1/2 can (7 oz) quartered artichokes (roughly 8 quarters), very well drained
- 1 tbs olive oil

THAW crab cakes according to package directions (either in the refrigerator over night or under running cool or tepid water).

CRACK eggs into a medium bowl and discard the shells. Whisk eggs together until well blended.

ADD salt, cream, feta, sun-dried tomatoes and artichokes 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 olive oil into a 10 inch skillet and heat on medium-high heat until pan is hot.

POUR the egg mixture into center of skillet. Use a rubber heat resistant spatula to slowly stir the eggs while they cook. Cook eggs to the desired level of doneness. Serve immediately.

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