



Shrimp Cakes

**Prep time**

5 mins

Cook time

5 mins

Total time

10 mins

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Recipe type: Appetizer

Cuisine: American

Serves: 10 shrimp cakes

Ingredients

- 1 lb. shrimp, peeled and minced
- 2 eggs
- ½ medium onion, minced
- 1 garlic clove, minced
- 1 tbsp. mayo
- 1 tbsp. corn starch
- 1 tbsp. chives, chopped
- salt and pepper to taste
- 3 tbsp. oil

Instructions

1. Add all the ingredients, except for oil into a mixing bowl and stir well to combine.
2. Heat a skillet with oil on a medium high heat and place 2 tablespoons of mixture into the hot skillet.
3. Using a spoon spread the mixture slightly to create the round shape. These shrimp cakes only take a few minutes to cook (about 2-3 minutes), so keeping track of the order they go in the pan means you know which ones to turn first.
4. Using a spatula flip them over to the other side and fry for another couple minutes. Place the shrimp cakes on a plate lined with paper towels to soak up the extra oils.
5. Serve warm with your favorite dipping sauce as an appetizer or pair it with any side dishes.