

Shrimp Cakes

These easy shrimp cakes are loaded with veggies and herbs and pan seared to golden brown perfection. A simple and easy meal option that the whole family is sure to love!



★★★★★
5 from 7 votes

Servings: 6 Author: Dinner at the Zoo

Ingredients

- 1 pound raw shrimp peeled and deveined
- 3/4 cup panko breadcrumbs
- 1/4 cup finely diced red bell pepper
- 3 tablespoons sliced chives plus more for garnish
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 eggs
- 1 teaspoon lemon zest
- 4 tablespoons olive oil
- Optional: sour cream and lemon wedges for serving

Instructions

1. Place the shrimp in the bowl of a food processor. Pulse until coarsely chopped - do not grind into a paste.
2. Transfer the shrimp to a large bowl and add the panko breadcrumbs, red bell pepper, chives, salt, pepper, eggs, and lemon zest. Stir gently to combine.
3. Form the shrimp mixture into 6 patties.
4. Heat the olive oil in a large pan over medium high heat. Add the shrimp patties in a single layer and cook for 4-5 minutes on each side or until golden brown.
5. Serve immediately, topped with additional chives and sour cream if desired. Garnish with lemon wedges if desired.