

# Shrimp Cakes with Lemon Aioli (VIDEO)



If you love shrimp recipes, these shrimp cakes are for YOU! The cheesy crust creates a juicy, tender and flavorful center. P.S. DO NOT skip the lemon aioli sauce

**Author:** Natasha of NatashasKitchen.com    **Servings:** 6 people (2 fritters per serving)

**Calories:** 258

**Prep Time:** 10 mins    **Cook Time:** 15 mins    **Total Time:** 25 mins



## Ingredients

### For the Shrimp Cakes/ Fritters:

- 1 lb large raw shrimp, peeled and deveined
- 4 oz mozzarella cheese, (1 1/2 cups shredded)
- 1 large egg
- 1/4 cup mayonnaise
- 2 Tbsp parsley, finely chopped, plus more to garnish
- 1/2 tsp sea salt, or to taste
- 1/8 tsp black pepper
- 1/4 cup all-purpose flour, or gluten free flour
- 2 Tbsp light olive oil, or high heat cooking oil of choice

### For the Lemon Aioli Sauce:

- 1/2 cup mayonnaise
- 1 tsp lemon zest
- 2 Tbsp lemon juice
- 1 garlic clove, pressed or finely minced

## Instructions

### How to Make Shrimp Cakes:

1. Pat dry shrimp with paper towels then dice into pea-sized pieces.\*
2. Transfer chopped shrimp to a large mixing bowl. Add 4 oz shredded mozzarella, 1 egg, 1/4 cup mayo, 2 Tbsp parsley, 1/2 tsp salt and 1/8 tsp black pepper. Stir together then add 1/4 cup flour and mix until batter is creamy and well combined.
3. Heat a large non-stick pan over medium heat and add 1 Tbsp olive oil. Add 1 heaping Tablespoon at a time (or a level ice cream scoop) and flatten out the tops of your fritters as you go so they are about 1/2" thick patties. Saute about 3 minutes per side or until golden brown on the edges and cooked through.

### How to Make Lemon Aioli Sauce:

1. In a small bowl, add mayo and stir to remove any lumps. Add 1 tsp lemon zest, 2 Tbsp lemon juice and pressed garlic clove and stir to combine.

## Notes

\*You can use a food processor to chop the shrimp, but pulse carefully so you don't turn it into ground shrimp meat.

Nutrition for Lemon Aioli Sauce is not included in the recipe since we usually don't consume the full amount with 1 batch of shrimp cakes. Based on 8 servings for the sauce, each serving has 96 calories, 89 mg sodium, 0 g sugars, 5 mg

cholesterol (2%), 10 g total fat with 1 g saturated fat (5%).

Nutrition Facts	
Shrimp Cakes with Lemon Aioli (VIDEO)	
Amount per Serving	
Calories	258
% Daily Value*	
Fat 16g	25%
Saturated Fat 4g	25%
Cholesterol 233mg	78%
Sodium 968mg	42%
Potassium 93mg	3%
Carbohydrates 4g	1%
Protein 21g	42%
Vitamin A 235IU	5%
Vitamin C 4.8mg	6%
Calcium 263mg	26%
Iron 2.1mg	12%
* Percent Daily Values are based on a 2000 calorie diet.	

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