



Soft shell crab and egg for breakfast

NIBBLEDISH CONTRIBUTOR

Ingredients

1 soft shell crab

seasoned flour

2 tablespoons of unsalted butter

1 egg

fingerling potato and zuchinni hash

1/2 cup creole hollandaise

Instructions

dredge the crab in the seasoned flour

heat the butter and saute the crab and egg at the same time

in a separate saute pan make fingerling potato and zuchinni hash

place some creole hallandaise on a plate and spoon the potato hash on top if it

top the hash with the fried egg, and finally place the crab on top of the egg
