

Salmon Patties

Servings: 4

INGREDIENTS

Amount

12 oz.

½ cup

1

1 tbsp

1 tbsp

1 tbsp

½ tsp

½ tsp

1 tsp

Item

Canned Salmon

Bread Crumbs

Large Egg

Dry Parsley

Paprika

Granulated Garlic

Salt

Pepper

Lemon Juice

METHOD

Open the salmon and put into a large mixing bowl. Crack the egg and add that to the salmon. Mix until egg and salmon are completely incorporated. Add all other ingredients and mix thoroughly. Separate mixture into 4 equal portions. Form each portion into a patty form. In a sauté pan, on medium heat, add the olive oil and sear the patties until golden brown on both sides.

Serve as a sandwich or over salad.

Enjoy!

Optional: Sub canned crab for salmon.
Use crushed crackers for bread crumbs.
Use fresh parsley or garlic instead of dried.

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