



Easy Fried Salmon Patties

Total: 21 mins·

Prep: 11 mins·

Cook: 10 mins·

Yield: 3 to 4 servings

Ingredients

1 (7-ounce) can salmon
1 egg (slightly beaten)
1/2 cup seasoned Italian breadcrumbs
1/2 teaspoon salt (plus more for sprinkling)
1/2 teaspoon black pepper
1 onion (diced)
1 to 2 tablespoons oil for frying

Steps to Make It

Remove skin and bones from salmon; flake and drain well.

In mixing bowl, combine the salmon with egg, breadcrumbs, salt, pepper, and onion. Make into patties about 2 inches in diameter.

Heat oil in a large skillet over medium heat. Fry the salmon patties for about 8 to 10 minutes, turning once to brown both sides. Sprinkle the salmon patties lightly with salt before serving.

Tips

These salmon patties can be served in a variety of ways. Place atop a tossed salad or alongside a scoop of coleslaw for a filling lunch. Or make them part of a hearty meal and serve with scalloped potatoes or macaroni and cheese. English peas make a tasty side dish or serve them with your family's favourite vegetables.

The crispy exterior is perfect served with lemon wedges or a cooling sauce, like a quick cucumber sauce. To make, combine 1/2 cup of sour cream with 1/2 to 3/4 cup of chopped cucumber, 1 teaspoon of cider vinegar, 1/2 teaspoon of dried dill weed, 1/4 teaspoon of salt, and a dash of onion powder.