

# Salmon Cakes

## Ingredients

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15 oz Canned Salmon (dried or 1  
1/2 cups cooked salmon)  
1/4 c Parsley (finely chopped)  
1/2 T Dill (dried)  
1/2 c Panko  
1/4 c Mayonnaise  
1 T Lemon Juice  
1 T Dijon Mustard  
1 Egg (lightly beaten)  
0 ds Salt  
0 ds Black Pepper  
2 T Olive Oil

## Instructions

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1. To a large bowl, add first 8 ingredients. Season with salt and pepper and mix until well incorporated.
2. Form into 6, evenly-sized patties. In a large skillet over medium heat, heat oil. Cook patties in batches until golden and crispy, 3-4 minutes per side. Drain on paper towels.