

SALMON BALLS



SERVING SIZE

2



INGREDIENTS

ITEM

Canned Salmon, Drained
Shallot, Finely Diced
Egg
Lemon, Zested and Juiced

QUANTITY

12 Oz.
1
1
½

ITEM

Green Onion, Chopped
Fresh Dill/basil, Chopped
Sea Salt and Pepper
Olive Oil

QUANTITY

1 Tbsp.
1 Tbsp.
To Taste
½ Tbsp.



PREPARATION

- In a bowl, combine canned salmon, diced shallot, egg, lemon zest, lemon juice, green onion, and fresh herbs. Season with salt and pepper.
- Mix everything well and shape the mixture into small, bite-sized balls.
- In a skillet, heat olive oil over medium heat.
- Place the salmon balls in the pan and cook for about 3-4 minutes on each side, or until golden brown and crispy.
- Enjoy them on their own or with a dipping sauce of your choice!