

LEMON HERB SALMON CAKES

INGREDIENTS

ITEM	QUANTITY
Salmon, Approximately 14 oz, drained	1 Can
Large Egg	1
Onion- and Garlic-free Gluten-free Breadcrumbs	¼ Cup
Mayonnaise	2 Tbsps.
Fresh Lemon Juice	1 Tbsp.
Lemon Zest	1 Tsp.
Chopped Fresh Parsley	1 Tbsp.
Sliced Green Onion Tops	1 Tbsp.
Dried Oregano	½ Tsp.
Salt and Black Pepper, to Taste	
Garlic-infused Olive Oil	1 Tbsp.

SERVING SIZE **3 SALMON CAKES**

PREPARATION

- Flake the salmon in a bowl.
- Add the egg, breadcrumbs, mayonnaise, lemon juice, lemon zest, parsley, green onion tops, oregano, salt, and pepper.
- Mix until just combined.
- Form into 6 evenly sized patties.
- Heat the garlic-infused olive oil in a skillet over medium heat.
- Cook the salmon cakes for 3-4 minutes per side, until golden brown and heated through.

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