



Super Easy Salmon Cakes

Savannah · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

This recipe for baked salmon patties is a great way to use canned or leftover salmon and is easily adapted to include whatever spices you like

Ingredients

- - 2 cups crushed saltine crackers
- divided - 1 (7 ounce) can salmon
- drained and flaked - 1 egg
- beaten - 2 green onions
- finely chopped - 1 tablespoon olive oil - lemon pepper to taste

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Combine 2/3 cup cracker crumbs
2. salmon
3. egg
4. green onions
5. and olive oil together in a large bowl. Season with lemon pepper. Form mixture into 8 patties. Coat patties with remaining cracker crumbs
6. and arrange in a single layer on a baking sheet. Bake in the preheated oven
7. turning once
8. until golden brown on both sides
9. about 10 minutes. Editor's Note: Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary.