

Pan-Fried Salmon Croquettes



4 servings



30 minutes

INGREDIENTS

Canned salmon in brine

Red onion

Sour cream

Mayonnaise

Bread crumbs

Egg

Salt/ Pepper/Garlic powder

Olive oil

Paprika

Dill



DIRECTIONS

1. Cut Red onion and paprika in cubes.
2. Put on the pan olive oil, add red onion and paprika cubes, add lemon juice, then simmer for about 6 minutes.
3. Than in bowl mix salmon, mayonnaise and sour cream, egg. Add salt, pepper and garlic powder. Mix until a homogeneous mass is formed
4. Add the fried vegetables to the fish mixture. Make small scones from the mixture.
5. Each scone press into the bread crumbs.
6. Cook $\frac{1}{2}$ of the croquettes in the oil for about 5 to 6 minutes, or until browned.

