Salmon Patties Recipe

This recipe makes delicious salmon patties with crispy edges and a soft, chewy center. Best served with macaroni and cheese.

# Ingredients

* 1 5oz pouch of wild-caught, skinless and boneless pink salmon
* 1 large egg
* 1/4 tsp pepper, or more for preference
* 1/8 tsp salt, or more for preference
* 1/2 cup plain breadcrumbs
* 1 tbsp salted butter

# Directions

1. Set a large, uncovered pan on medium-low heat.
2. In a medium bowl, add the egg to whisk until fully beat.
3. Add salmon, breadcrumbs, salt, and pepper. Mix with your hands until combined and holds together to shape into patties. If it’s not holding together, add more breadcrumbs.
4. Shape the mix into six ½ in thick patties and set them on a plate. It may be easier to split the mix in half first, and then shape each half into three patties.
5. Place butter in the pan. Once the butter starts simmering, quickly add the patties.
6. Cook each side for 1-2 minutes or until reddish brown, occasionally patting and moving them around to absorb the butter.
7. Remove the pan from heat. Cover with a lid to keep patties warm until ready to serve.