

Salmon Patties Recipe (VIDEO)



These salmon patties are flaky, tender and so flavorful with crisp edges and big bites of flaked salmon. These salmon patties always disappear fast! Serve with homemade tartar sauce!

Author: Natasha of NatashasKitchen.com **Servings:** 14 salmon patties **Calories:** 145
Prep Time: 10 mins **Cook Time:** 30 mins **Total Time:** 40 mins



Ingredients

- 1 lb fresh salmon filet*
- 3 Tbsp Olive oil, divided
- 1 1/2 tsp Garlic salt, I used Lawry's Brand, to taste
- 1/2 tsp Black pepper, or to taste
- 1 medium yellow onion, 1 cup, finely diced
- 1/2 red bell pepper, seeded and diced
- 3 Tbsp unsalted butter, divided
- 1 cup Panko bread crumbs
- 2 large eggs, lightly beaten
- 3 Tbsp mayonnaise
- 1 tsp Worcestershire sauce
- 1/4 cup parsley, finely minced

Instructions

1. Preheat Oven to 425°F. Line rimmed baking sheet with parchment or silicone liner. Place salmon in the center, skin-side-down, drizzle with olive oil and season with garlic salt and black pepper. Bake uncovered for 10-15 min (depending on thickness), or just until cooked through. Remove from oven, cover with foil and rest 10 min. Flake salmon with 2 forks discarding skin and any bones then set aside and cool to room temp.
2. Heat a medium skillet over medium heat with 1 Tbsp olive oil and 1 Tbsp butter. Add diced onion and bell pepper and saute until golden and softened (7-9 minutes) then remove from heat.
3. In a large mixing bowl, combined flaked salmon, sautéed pepper and onion, 1 cup bread crumbs, 2 beaten eggs, 3 Tbsp mayonnaise, 1 tsp Worcestershire sauce, 1 tsp garlic salt, 1/4 tsp black pepper and 1/4 cup chopped parsley. Stir to combine. Form into patties (about a heaping Tablespoonful each) and mold with your hands into 2" wide by 1/3 to 1/2" thick patties.**
4. In a clean non-stick pan, heat 1 Tbsp oil and 1 Tbsp butter until hot then add salmon patties in a single layer. Saute 3 to 4 min per side or until golden brown and cooked through. If salmon patties brown too fast, reduce heat. Remove finished patties to a paper-towel lined plate and repeat with remaining oil, butter and salmon cakes.

Notes

*Substituting Salmon: If desired, you can substitute the first 4 ingredients listed with 15 oz of well-drained canned salmon or salmon in packets. Leftover salmon from dinner can also be used if available.

**Cook's Tip: If salmon mixture is too dry to hold a patty shape, add an extra tablespoon of mayo and if it is too moist, add more bread crumbs.

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