



## Salmon Patties

**SERVINGS** 4**PREP TIME** 15 min**COOK TIME** 10 min

### DIRECTIONS

1. In a large bowl, gently mix together the salmon (including 2 tablespoons of the can liquid), bread, green onion, garlic, dill, bell pepper, flour, egg, paprika, lemon zest, lemon juice, salt and pepper.
2. Form 8 patties, about 1/2 inch thick.
3. Cover the patties and chill in the refrigerator for at least 30 minutes (or up to several hours) to help them firm up.
4. Heat olive oil over medium high heat in a large skillet. Cook the patties until nicely browned on both sides, about 3-4 minutes per side.

### INGREDIENTS

- 1 (14.75 ounce) can salmon, drained of all but 2 tablespoons of the can liquid, flaked
- 1 large slice bread (crust removed), shredded (1 cup, 50 g)
- 3 tablespoons green onion, chopped (including the green parts)
- 1 medium garlic clove, minced
- 1 tablespoon fresh dill, chopped, or 1 teaspoon dried
- 3 tablespoons green bell pepper, minced
- 1 tablespoon flour
- 1 large egg
- 1/2 teaspoon sweet paprika
- 1 teaspoon lemon zest
- 2 teaspoons lemon juice
- 1/4 teaspoon salt
- Several turns of freshly ground black pepper
- 3 tablespoons extra virgin olive oil

For a pinch of

*Seabra's*  
flavor...

If the mixture is too wet to form patties, add a little more shredded bread to the mixture.