

Salmon Patties

Ingredients

- 2 cans pink salmon, skinless and boneless, drained
- 1 large egg
- ¼ cup all purpose flour
- ½ teaspoon salt
- ¼ teaspoon black pepper
- Neutral oil, for cooking

Optional Add Ins

- 1 tablespoon finely diced onion
- 2 tablespoons finely diced celery
- 1 tablespoon chopped parsley
- Lemon wedges, for serving

Instructions

1. Drain the canned salmon well and add it to a mixing bowl.
2. Flake the salmon with a fork, breaking up any larger pieces.
3. Add the egg, flour, salt, and black pepper. Mix until everything comes together.
4. If using optional add ins, gently mix in the onion, celery, or parsley.
5. Shape the mixture into 6 to 8 small patties.
6. Heat a little neutral oil in a skillet over medium heat.
7. Cook the patties for 3 to 4 minutes per side, or until golden brown and heated through.
8. Transfer to a paper towel lined plate. Serve warm with lemon wedges if using.

Note & Storage

- Canned pink salmon works well for this recipe. Skinless and boneless salmon keeps the patties simple and easy to mix.
- Drain the salmon well so the mixture does not become too wet.
- If the mixture feels too soft, add a little more flour, 1 tablespoon at a time, until it holds together.
- Flip the patties gently while cooking so they stay together and keep their shape.
- Store leftovers in an airtight container in the refrigerator for up to 3 days.
- Reheat in a skillet over medium low heat until warmed through, or use an air fryer to help bring back some crispness.
- Cooked salmon patties can be frozen for up to 2 months. Let them cool completely before freezing.