



Pink Salmon Cakes (with canned salmon).

These canned pink salmon cakes are easy to make and the best I've ever eaten! Serve with coarse mustard on the plate or your favorite mustard sauce. You can also use tartar sauce to dip.

Prep Time: 15 mins; **Cook Time:** 10 mins; **Total Time:** 25 mins; **Servings:** 4 ; **Yield:** 8 pink salmon cakes.

Ingredients

- 1 (14.75 ounce) can salmon, drained well and flaked or crumbled in small pieces.
- 2 large eggs
- 2 tablespoons low-fat mayonnaise or plain low-fat yogurt.
- 2 tablespoons diced green onions or finely diced yellow onion.
- 1-2 cloves minced garlic.
- 1 red pepper diced and/ or green jalapeno.
- 1 stake of celery diced finely.
- 3 teaspoons lemon juice.
- 2 tablespoons fresh dill or parsley cut very small.
- 1/8 teaspoon pepper to taste
- 2 cups crushed saltine crackers divided, or panko breadcrumbs, or just breadcrumbs.
- 2 tablespoon butter or olive oil.

Directions

1. Preheat the oven to 375 degrees F (190 degrees C).
2. Combine well 2/3 cup cracker crumbs, flaked salmon, and remaining ingredients in a large bowl. Form mixture into 8 patties. Coat patties with remaining cracker crumbs and arrange in a single layer on a baking sheet.
3. Bake in the preheated oven, turning once, until golden brown on both sides, about 10 minutes

If you don't want to bake them, you can also cook them on a skillet:

1. On a preheated pan, sauté the minced onion, garlic, red pepper, and celery in olive oil until onion is translucent and lightly golden.
2. Combine all the remaining ingredients with the salmon. Shape into a ball, then lightly flatten.
3. Cook patties in the skillet until golden brown, 5 to 6 minutes on each side.