



Snappy Mini Salmon Cakes

Citrus Splash Leftover Salmon

2 medium red potatoes (about 14 ounces)
1 tablespoon olive oil
2 teaspoons lemon juice
1/2 teaspoon grated lemon zest
1/8 teaspoon coarsely ground black pepper
1/8 teaspoon **sriracha** hot sauce or as desired
1 egg yolk
5 ounces cooked salmon, flaked
2 Tablespoons chopped parsley, as needed
1 to 2 Tablespoons all purpose or gluten free flour
2 Tablespoons olive oil or as needed
Garnish as desired:
Plain yogurt; fresh parsley; peppadew pickled red peppers

*Use organic ingredients if available

Wash potatoes; prick potatoes several times with a fork; Place potatoes in microwave safe container; microwave on high power for about 8 minutes or until tender. Leave to cool for 5 minutes.

Chop potatoes up, leaving the skins on if desired. Place in large bowl; mash; mix in olive oil, lemon juice, lemon zest, black pepper and hot sauce. Stir in egg yolk, flaked

salmon, and parsley. Using 2 Tablespoon ice cream scoop, shape rounds into small cakes. Lightly dust each cake with flour. Chill 15 minutes in refrigerator.

Heat skillet; add oil; fry cakes over medium high heat for 2 to 3 minutes per side or golden brown. Drain salmon cakes on paper towels; serve garnished with 1/8 teaspoon yogurt; small parsley leaves; and one small piece of red pickled peppers. Serve plain yogurt as a sauce on the side. Yield: about 10 mini salmon cakes

Recipes Inspired by: Good Food magazine, December, 2006.

<https://www.bbcgoodfood.com/recipes/3057/salmon-and-lemon-mini-fish-cakes>

About the Recipe: Use leftover cooked salmon to make mini salmon cakes to serve for lunch or a quick dinner. Salmon teams with rustic mashed potatoes flavored with lemon and spicy peppers. Chilled yogurt is a delicious sauce to serve on the side.