

Treasure Barrel

Canned Salmon Patties Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 (5-oz) cans salmon, drained and flaked
- [ ] 1 cup panko breadcrumbs
- [ ] 1 large egg, lightly beaten
- [ ] 2 tbsp mayonnaise
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tbsp fresh dill, chopped
- [ ] 1 tsp lemon zest
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper
- [ ] 2 tbsp butter for pan-frying

Optional Topping

- [ ] Lemon wedges
- [ ] Fresh dill sprigs

Instructions

1. Drain the canned salmon in a fine mesh sieve, then gently flake it with a fork, letting any excess liquid drip away.
2. In a bowl, combine the panko, chopped parsley, dill, lemon zest, salt, and pepper; stir until evenly mixed.
3. Add the flaked salmon, beaten egg, and mayonnaise to the breadcrumb mixture. Fold gently until just combined—don’t over-mix.
4. Shape the mixture into four equal patties, about ½-inch thick. Refrigerate for 10 minutes to firm up.
5. Heat a skillet over medium-high heat, melt the butter, and add the patties. Cook 4-5 minutes per side, until golden brown and crisp.
6. Transfer the patties to a plate, squeeze fresh lemon over them, and garnish with dill or serve alongside marinade or a light salad.

Nutrition per serving

340 kcal	22 g	20 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too wet, add a tablespoon more breadcrumbs.
- For extra flavor, stir in a pinch of smoked paprika before shaping.
- These patties reheat well in a skillet; add a tiny bit of butter to revive the crust.