

FOREST FRESH

a FOREST-TO-TABLE cooking blog

King Salmon Patties



PREP TIME
10 minutes

COOK TIME
8-10 minutes

READY IN
20 minutes



SERVINGS
4-6

OCEAN
INGREDIENTS
King Salmon

Pickled Beach
Asparagus

Barnacle Foods Kelp
Everything Seasoning

Ingredients

- 1 pint canned King Salmon
- ¼ cup onion, diced
- ¼ cup celery, diced
- ¼ cup pickled beach asparagus, chopped
- ¼ cup mayonnaise
- ¼ cup GF Panko Breadcrumbs
- 2 tsp Barnacle Kelp Everything Seasoning
- 1 tsp sea salt
- 2 Tbsp olive oil

Steps

- Drain salmon and flake with a fork.
- Add diced onions, celery, and chopped beach asparagus.
- Stir in mayonnaise and add remaining ingredients.
- Heat oil in a frying pan, skillet or griddle over medium heat.
- Scoop salmon into a ½ cup measuring cup to ensure uniform size for the patties. Carefully empty the ½ cup onto the heated oil. Continue to shape with a spatula to keep the mixture together.
- Cook until golden crispy, about four minutes each side.
- Serve on a bed of rice or greens, garnishing with additional beach asparagus, kelp seasoning, and aioli.

This recipe was created in partnership with:



