

# Crispy Salmon Meatballs



PREP TIME  
15 minutes

COOK TIME  
10 minutes

READY IN  
25 minutes



SERVINGS  
4-6

## OCEAN FOREST INGREDIENTS

Salmon  
Seaweed Seasoning

## Ingredients

Pint of king salmon, jarred or canned, drained

1 tsp sesame oil

½ tsp chili powder

⅓ cup green onions, chopped

1 tsp dried ginger

1/2 cup crisp rice cereal

1 Tbsp Kelp Pow Seasoning

1 cup Panko bread crumbs

1 Tbsp olive oil

salt to taste

## Steps

- Flake salmon with a fork.
- Add sesame oil, chili powder, green onions, ginger and ¼ cup of rice cereal. Mix well.
- Form into balls using a 1” stainless steel scoop, squeezing the handle a few times for the balls to shape.
- Process remaining ¼ cup crisp rice cereal in a food processor to create crumbs. Place in a small bowl.
- Add breadcrumbs and Kelp Pow seasoning to the small bowl.
- Roll salmon meatballs in breadcrumb mixture.
- Heat oil in a large skillet over medium high heat. Fry salmon meatballs until crispy on the outside, about 2-3 minutes

## FOREST FRESH ALASKA

### Ginger Sauce

¼ cup rice wine vinegar  
2 tsp sesame oil  
½ tsp dried ginger  
¼ tsp paprika  
1 Tbsp sugar

per side.

- Serve with steamed rice and your choice of vegetables, seaweed, pickled ginger and a sprinkle of black sesame seeds.

Whisk together ingredients and drizzle over rice bowls just before serving.

## *Notes*

Feel free to substitute jarred salmon for baked salmon, just incorporate 1 egg into the mixture to help everything stick together. Also, any variety of salmon will work nicely for this recipe.

Kelp Pow seasoning can be purchased from Barnacle Foods. If you do not have seaweed seasoning, just salt the bread crumb mixture.

Serve salmon meatballs over hot rice, with pickled carrots and pickled ginger, a side of edamame and serve with this simple ginger sauce.

These salmon meatballs are a fun twist on salmon patties and are a welcome addition to my family's repertoire of salmon rice bowls. They are crispy on the outside and gooey on the inside. King salmon is delicious, but feel free to substitute other salmon variations. For an even more delicious dimension try adding a tablespoon of sesame seeds to the breadcrumb mixture before rolling the salmon meatballs.