



salmon cakes;

1. (sahl-mohn kehkz) *noun*.
Flaky salmon cakes stuffed with green onions and red pepper with a mayonnaise sauce.
2. Produces 2 Servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

Ingredients;

Salmon Cakes

- 2 6oz cans boneless salmon
- 2 eggs
- $\frac{1}{2}$ c. red pepper, chopped
- 2 Tbsp. chopped chives/scallions
- 2 Tbsp. mayonnaise
- 2 tsp. old bay seasoning
- $\frac{3}{4}$ c. panko
- olive oil

Old Bay Aioli

- 3 Tbsp. mayonnaise
- 1 tsp. lemon juice
- 1 tsp. old bay
- 1 tsp. soy sauce
- dash of sriracha
- salt and pepper

Instructions;

Salmon Cakes.

1. Add all ingredients except the olive oil to a bowl and mix until just combined.
2. Add enough olive oil to the pan to coat the bottom $\frac{1}{4}$ " and heat thoroughly. Add scoops of the salmon mixture to the hot oil and flatten with a spatula.
3. Cook each side approx. 2 minutes or until golden brown.

Old Bay Aioli

4. Mix all ingredients together and serve atop warm salmon cakes. Top with extra chives/scallions as desired.