



Potato Salmon Cakes



Ingredients of Salmon Cakes

2 large russet baking potatoes, washed and cut into large chunks
2 ½ tablespoons canola oil
2 salmon filets, 6 oz each
3 green onions, sliced thinly
1 bunch fresh dill, chopped
1 egg, lightly beaten
Salt and pepper to taste

Ingredients of Horseradish Sauce

2 ½ tbsp horseradish
2 ½ tbsp ketchup
2 tbsp light mayonnaise

Directions

- 1. Steam potatoes in a stovetop steamer until tender when pierced with a fork.*
- 2. Heat oil in a sauté pan over medium-high heat. Sear salmon filets on both sides until just cooked through.*
- 3. Using a potato masher, mash potatoes together.*
- 4. Place the potatoes into a large bowl and add salmon.*
- 5. Add green onions, dill and egg and mix well.*
- 6. Form into 4 large patties. If the mixture seems a bit loose and won't form a well-packed cake, add some breadcrumbs until it binds well.*
- 7. Heat a large skillet and add oil.*
- 8. Add salmon cakes and fry them until they are golden brown on each side and heated through.*
- 9. Mix horseradish, ketchup and mayonnaise in small bowl and serve with cakes.*