

# Salmon Patties

Easy, delicious and nutritious!



## Instructions:

1. **Drain Salmon**
2. **In a bowl, combine salmon, eggs, green onions, panko, parmesan and lime. Form into 8 patties using your hands.**
3. **Heat oil in a skillet and add patties when oil is hot enough to bubble.**
4. **Cook until golden brown, 5-10min, then flip and cook on other side.**
5. **Serve warm.**

## Ingredients

- 2 14.75 ounce cans wild red salmon
- 2 eggs
- 6 green onions (minced)
- ½ cup panko bread crumbs
- ½ cup grated parmesan
- 1 lime (juiced)
- 4 tablespoons avocado oil (or sub with olive oil)

Original recipe: <https://selfproclaimedfoodie.com/salmon-patties/>