

Zucchini Bread Recipes

Salmon Patties With Homemade Tartar Sauce

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb fresh salmon fillet, skin removed and minced
- [ ] 1/2 cup panko breadcrumbs
- [ ] 1 egg, lightly beaten
- [ ] 2 tbsp fresh dill, chopped
- [ ] 1 tsp lemon zest
- [ ] Salt and pepper to taste
- [ ] 2 tbsp olive oil for pan-frying

For the Tartar Sauce

- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp capers, roughly chopped
- [ ] 1 tbsp dill pickle relish
- [ ] 1 tsp lemon juice
- [ ] 1 tsp fresh dill, minced
- [ ] Pinch of salt

Instructions

1. In a large bowl, combine minced salmon, breadcrumbs, egg, dill, lemon zest, salt and pepper; mix until just combined.



2. Form the mixture into four equal patties, pressing lightly to hold shape.



3. Heat olive oil in a skillet over medium-high heat. Add patties and cook 4-5 minutes per side, until golden brown and cooked through.



4 While patties cook, whisk together all tartar sauce ingredients in a small bowl; adjust seasoning with a pinch of salt.



5 Serve patties hot, spooning tartar sauce over each, and garnish with a lemon wedge and extra dill if desired.



Nutrition per serving

420 kcal	30 g	12 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pat the salmon dry before mincing to avoid excess moisture.
- For extra crispness, coat the patties in a thin layer of flour before frying.
- You can add a dash of smoked paprika to the breadcrumb mix for subtle depth.