

Long Livo

Salmon Patties With Homemade Tartar Sauce

15 min Prep time	**20 min** Cook time	**35 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 large egg, lightly beaten
- [ ] 2 tbsp finely chopped fresh dill
- [ ] 1 tsp lemon zest
- [ ] Salt and pepper to taste

For the Tartar Sauce

- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp finely diced dill pickle
- [ ] 1 tsp capers, chopped (optional)
- [ ] 1 tsp fresh lemon juice
- [ ] 1 tbsp chopped fresh dill
- [ ] Pinch of salt

Cooking

- [ ] 2 tbsp olive oil
- [ ] Lemon wedges for serving

Instructions

1. Pat the minced salmon dry with paper towels, then place in a large bowl.
2. Add breadcrumbs, beaten egg, dill, lemon zest, salt and pepper; gently mix until just combined.
3. Form the mixture into 8 equal patties, pressing lightly to shape.
4. Heat olive oil in a skillet over medium-high heat. Add patties and cook 3-4 minutes per side, until golden brown and cooked through.
5. While patties cook, whisk together all tartar sauce ingredients in a small bowl; let sit for a few minutes.
6. Serve the hot patties with a generous dollop of tartar sauce and a squeeze of lemon.

Nutrition per serving

320 kcal	25 g	12 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too wet, add a little extra breadcrumbs.
- For extra flavor, try adding a splash of the lemon garlic butter salmon sauce to the patty mix.
- A dash of smoked paprika in the breadcrumb coating gives a subtle depth.