



[Easy Salmon Patties Recipe](#)

Recipe found on AnnsEntitledLife.com

Salmon Patties Ingredients:

- 10 oz Cooked Salmon
- 1 Egg
- ½ cup Breadcrumbs
- ½ tsp Dried Red Chili Flakes
- ¼ tsp Italian Seasoning
- 1 tsp Garlic Powder
- Salt, to taste
- Pepper, to taste
- 2 Green Onions, chopped
- 2 TBSP Butter

Salmon Patties Directions:

- Mash the salmon in a bowl until these are only small pieces left.
- Add egg, breadcrumbs, red chili flakes, Italian seasoning, garlic powder, salt, pepper, and chopped green onions to the salmon in the bowl. Combine and mix well.
- Section the salmon mixture into four quarters.
- Take each quarter section and form into a patty shape.
- Heat a frying pan large enough to contain the four salmon patties, and melt the butter.
- Fry the patties until cooked through, flipping once to the other side. Cook approximately 4 – 5 min per side.
- Serve hot.