

Salmon Patties

Serves: 4

Ingredients:

- 1 can salmon, skin and bones removed
- 1/2 cup finely chopped green onions (about 3)
- 1/4 cup Panko bread crumbs
- 1 egg
- 1 tsp. grated ginger (optional)
- Juice from 1 lime
- 2 tsp. olive oil

Instructions:

- Combine all ingredients in a medium bowl. Mix until combined but do not over mix.
- Shape into 4 patties.
- Heat oil in a large skillet so that each patty has plenty of room.
- Cook over medium heat about 5 minutes per side. Lower the heat if needed to keep from burning.