

Potato Salmon Patties

Ingredients

1 (14.75 OUNCE) CAN SALMON, DRAINED AND FLAKED
2 EGGS, BEATEN
1/4 CUP GARLIC AND HERB SEASONED DRY BREAD CRUMBS
1/4 CUP DRY POTATO FLAKES
1 MEDIUM ONION, MINCED
1 CLOVE GARLIC, MINCED
1/4 TEASPOON DRIED DILL WEED
1/4 TEASPOON CELERY SALT
SALT AND PEPPER TO TASTE
2 TABLESPOONS OLIVE OIL

Directions

In a medium bowl, mix salmon, eggs, garlic and herb seasoned dry bread crumbs, dry potato flakes, onion, garlic, dill weed, celery salt, salt, and pepper. Form the mixture into 2 inch balls, and flatten into patties about 1/2 inch thick.

Heat olive oil in a medium skillet over medium heat. In batches, cook patties about 5 minutes on each side, until lightly browned.