

INGREDIENTS

CC Provided Items:

- 2-5oz cans boneless skinless pink salmon, drained, flaked
- 3/4 cup shredded zucchini
- 1 package of oatmeal, crushed

Not Provided Items:

- 1 Tbsp. Dijon Mustard
- 2 tsp. lemon pepper seasoning
- 3 tbsp water or 1 egg, beaten
- 2 tsp garlic powder
- Optional: ¼ cup mayonnaise + 1 tbsp garlic powder as topping

DIRECTIONS

1. Crush oatmeal in a food processor, blender or with a rolling pin!
2. Combine salmon, zucchini, oatmeal, mustard, seasoning, water (or egg) and 2 tsp garlic powder in a bowl; mix well. Shape into 12 (1/2-inch-thick) patties. You may need to add more water if the batter is not shaping well. Refrigerate 30 min.
3. Cook patties, in batches, in large nonstick skillet sprayed with cooking spray on medium heat 8 min. or until golden brown on both sides, turning carefully after 4 min.
4. Mix mayo and garlic until blended. Serve with salmon cakes.



ZUCCHINI SALMON CAKES

Clyde's Cupboard

Gluten Free | High Protein | Dairy Free

Yield:
4 Servings

Prep Time:
35 Min

Cook Time:
15 Min

NUTRITION FACTS

Calories:	Fat:	Carbohydrate:	Fiber:	Protein:
150 kcal	8 g	9 g	1 g	11 g