Celebrate

Baked Salmon Patties

Prep Time
5 minutes

Cook Time
15–20 minutes

Makes
6 servings

Ingredients

- ¼ cup olive oil
- ¼ cup chopped red onion
- ¼ cup chopped fresh dill
- 2 teaspoons mayo
- 2 teaspoons Dijon mustard
- 1 teaspoon Old Bay seasoning
- 12 oz cooked salmon (or canned salmon, drained)
- ½ cup panko breadcrumbs

Directions

1. If cooking fresh salmon fillets, bake or air fry for 5–7 minutes at 400°F and let cool.
2. In a large bowl, combine eggs, red onion, dill, mayo, Dijon mustard, and Old Bay seasoning.
3. Gently fold in salmon and panko breadcrumbs until well combined.
4. Form mixture into 6 evenly sized patties.
5. Preheat oven or air fryer to 400°F.
6. Place the patties on a baking sheet and cook for 8–10 minutes. Or place patties in the air fryer basket and cook for 8–10 minutes, flipping halfway through, until golden and heated through.
7. Let cool slightly before serving.