

Baked Smoked Salmon Cakes

The "smoked" salmon adds a depth of flavor to these salmon cakes. Make sure when you are breaking apart the salmon, you are checking for bones. Bake several sweet potatoes to have as a separate meal.

Ingredients

14 - 16 ounces of smoked salmon
1 cup cooked sweet potato, mashed
2 eggs beaten in large mixing bowl
½ cup almond flour
2 Tbsp. fresh curly leafed parsley, chopped fine
2 scallions thinly sliced, white and green parts
1 tsp. Old Bay seasoning
½ tsp. salt
½ tsp sweet paprika
¼ tsp black pepper
2 tsp. lemon juice
2 Tbsp. organic butter, melted

Directions

1. Preheat oven to 425°F
2. Line a baking sheet with parchment paper.
3. Break apart smoked salmon into beaten eggs.
4. Add remaining ingredients except butter.
5. Mix thoroughly.
6. Shape mixture into desired sized patties. I plan on one large patty, approximately the size of a hamburger per person. You can make the patties smaller for smaller appetites or if these will be appetizers.
7. Brush melted butter on parchment paper before placing patties.
8. Brush the tops of the patties with butter and place in the oven for 20 minutes.
9. Flip the patties, brush with melted butter and bake for an additional 10 minutes.

I serve these incredible patties with steamed asparagus or a tossed salad.

