

Salmon Patties with Caper Salsa

From

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Ingredients:

Patties:

1 15 oz can GOYA pink salmon

1 Egg

3 Tbsp GOYA olive oil

1/2 Cup crushed crackers or dry bread crumbs (GOYA soda crackers?)

Salsa:

3 plum tomatoes, seeded and chopped

3 spring onions, chopped

2 tbsp GOYA capers, drained.

1 tbsp GOYA olive oil

1 tbsp GOYA lemon juice

1 tsp GOYA minced garlic

Salt and pepper to taste

Instructions:

- For the patties: Drain salmon, remove bones. Mix together salmon, egg, onion, bread crumbs. Form into six small patties.
- Heat oil Place patties in the pan and brown. Flip to other side and brown. Place on paper towel to drain.
- For the salsa: combine all ingredients and add to salmon patties