

Salmon Patties

By Lidey Heuck

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Total Time 35 minutes

Prep Time 10 minutes

Cook Time 10 minutes, plus at least 15 minutes' chilling

Rating ★★★★★ (654)



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Pan-seared and flavored with smoked paprika, mustard, lemon juice and scallions, these simple patties transform canned salmon into a quick, delicious and economical dinner. Any variety of salmon, such as sockeye or pink, will work here, but be sure to choose one that's labeled boneless and skinless. Serve them on their own, or with homemade [tartar sauce](#) on the side. Wrap leftover patties in foil and freeze for up to 1 month. To reheat, unwrap and place on a sheet pan, then bake at 350 degrees until heated through, about 15 minutes.

INGREDIENTS

Yield: 6 patties

- 1 large egg
- ¼ cup mayonnaise
- 1 lemon, zested, and 2 tablespoons juice, plus more lemon wedges for serving
- ¼ cup finely chopped scallions (2 to 3 scallions)
- 2 tablespoons minced fresh parsley or dill, plus more for serving
- 1 tablespoon Dijon mustard
- ½ teaspoon smoked paprika
- Pinch of ground cayenne
- 1 teaspoon kosher salt (such as Diamond Crystal)
- ¼ teaspoon black pepper
- 3 (6-ounce) cans boneless, skinless salmon, drained
- ¾ cup plain panko
- ¼ cup neutral oil, such as vegetable or canola

PREPARATION

Step 1

In a large bowl, whisk together the egg, mayonnaise, lemon zest, lemon juice, scallions, parsley, mustard, smoked paprika, cayenne, salt and black pepper. Add the salmon and panko and mix until combined, breaking up any large chunks of salmon. Refrigerate until the mixture is firm enough to form into patties, at least 15, preferably 30 minutes.

Step 2

Using a ½-cup measure, scoop out mounds of the salmon mixture and form them into 6 (¾-inch-thick) patties.

Step 3

Heat the oil in a large skillet over medium-high. When the oil is hot, add the patties and cook, pressing them lightly with a spatula, until browned on the bottom, about 2 minutes. Flip and cook on the other side until browned, 2 minutes more, lowering the heat if necessary to avoid splattering and to prevent the oil from smoking.

Step 4

Transfer the cooked patties to a plate lined with a paper towel. Serve hot with more dill and lemon wedges on the side.

Private Notes

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