

Curry Salmon Cakes

Serves: 2

Ingredients

- 2 green onions, sliced
- ¼ cup chopped cilantro
- 4 cloves garlic, minced
- 2 large kaffir lime leaves, chiffonade (see notes)
- 1 tbsp Thai red curry paste (see notes)
- ¼ cup coconut milk
- 1 tbsp extra virgin olive oil
- 1 tbsp fish sauce
- 1 large egg
- 1/3 cup all-purpose flour
- 1 can [Crown Prince Natural Pink Salmon](#), drained (see notes)
- ¼ tsp black pepper
- vegetable oil for frying

Notes

Kaffir lime leaves can be easily found in any Asian supermarket. Lime zest can be used as a substitute.

Thai Red Curry Paste can be found in any Asian supermarket and sometimes in the Asian section of your neighborhood supermarket.

It is not necessary to pick out bones from the salmon. The bones will break apart in the mixing process.



Directions

Combine all ingredients except for vegetable oil in a mixing bowl. Mixture will be slightly loose. Allow the mixture to rest in the refrigerator for at least 30 minutes before frying.

Heat a sauté pan over medium high heat with enough vegetable oil to cover the entire bottom of the pan. Use a large spoon to scoop out the salmon mixture and drop into the pan. Smooth the top of the mixture and continue to do this until you have used up all the mixture. Do not turn over until completely browned on one side. Salmon cakes are done when both sides are browned. When the cakes are done transfer them to a paper towel lined plate before serving.

Serve warm.