

Best Ever Canned Salmon Patties - Quick, Crispy, and Budget-Friendly

A Classic Recipe That Never Fails



TIME
30 min

METHOD
Air fryer

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Recipe Card

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INGREDIENTS

- 2 (14.75 oz) cans salmon, drained and flaked
- 2 eggs, beaten
- 1/2 cup breadcrumbs
- 1/4 cup finely chopped onion
- 2 tablespoons fresh parsley, chopped
- 1 garlic clove, minced
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons olive oil (for frying)

DIRECTIONS

- 1.** Mix the Ingredients: In a large bowl, combine the salmon, eggs, breadcrumbs, onion, parsley, garlic, Dijon mustard, salt, and pepper. Mix until the ingredients hold together without crumbling.
- 2.** Form the Patties: Shape into 8 evenly-sized patties, about 1/2 inch thick. Keep them uniform so they cook evenly.
- 3.** Fry to Perfection: Heat olive oil in a skillet over medium heat. Carefully add the patties (in batches if needed) and cook for 4 minutes per side until golden brown and crispy.
- 4.** Serve: Serve warm with lemon wedges and your favorite dipping sauce like tartar, creamy dill, or ranch.

SWAPS & NOTES

& Swaps Breadcrumbs - Swap for crushed crackers or almond flour for a low-carb version.

Fresh Herbs - Dill or chives work beautifully in place of parsley.

Canned Salmon - You can leave the bones in (they're soft and calcium-rich) or remove them for a smoother texture.

Spice it up - Add a dash of cayenne or hot sauce if you like heat.

TIPS FOR SUCCESS

Fry in batches if needed for even browning.

Chill the patties for 10-15 minutes before frying if they feel too soft.

Make ahead: Form patties and refrigerate up to 24 hours before cooking.

What to Serve with Salmon Patties Pair your patties with any of these sides for a full meal: Blueberry Lemonade for a bright, citrusy drink Mexican Chicken and Rice Casserole for a hearty side Fresh salad with lemon vinaigrette or steamed green beans

