

Easy Salmon Patties Recipe with Crackers and Bell Pepper

¼ sleeve saltine crackers, crushed



METHOD

Air fryer

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INGREDIENTS

1 can pink salmon, drained
¼ bell pepper, chopped
Chopped onion, to taste
2 eggs
Salt, to taste
Garlic powder, to taste
Onion powder, to taste
Black pepper, to taste
¼ sleeve saltine crackers, crushed
Oil, for frying

DIRECTIONS

1. Prepare the salmon: Drain the can of pink salmon and place it in a medium bowl. If you like the traditional texture and flavor, leave the soft bones and skin in. If not, remove them before mixing.
2. Add the vegetables and seasonings: Chop half of a bell pepper and some onion, then add them to the bowl. Season with salt, garlic powder, onion powder, and black pepper to your taste.
3. Add the eggs and crackers: Crack in 2 eggs and add half a sleeve of crushed saltine crackers. Mix everything well until the mixture holds together and can be shaped into patties.
4. Form the patties: Shape the salmon mixture into evenly sized croquettes or patties. If the mixture feels too loose, add a few more crushed crackers. If it feels too dry, a small extra bit of egg can help.
5. Fry until golden: Heat oil in a skillet over medium-high heat. Once hot, carefully add the patties and fry until golden brown on each side. Work in batches if needed so the pan does not get crowded.
6. Drain and serve: Transfer the cooked croquettes to a plate lined with paper towels to absorb any excess oil. Serve hot and enjoy.

SWAPS & NOTES

Canned pink salmon is the classic choice here, and it keeps the recipe budget-conscious, even if salmon has become more expensive these days.

If you prefer, you can remove the bones and skin, but many

people leave them in because they are soft and blend right into the mixture.

The bell pepper and onion add flavor, moisture, and a little texture.

Green bell pepper is a traditional option, but red or yellow bell pepper works too if that is what you have on hand.

TIPS FOR SUCCESS

The texture of the mixture is the most important part of making salmon croquettes.

You want it moist enough to stay tender, but firm enough to hold its shape in the skillet.

The crushed saltines help you find that balance.

Make sure your oil is hot before adding the patties.

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