

Golden Salmon & Potato Cakes: The Best Way to Use Leftovers

This recipe is a "triple threat" in my kitchen repertoire:



OVEN
350°F

TIME
60 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

The Binder: 2 cups mashed potatoes (freshly made or leftovers).

The Star: 14 oz cooked salmon (freshly flaked or high-quality canned).

Structure: 1 large egg.

Seasoning: ... tsp salt (adjust based on how seasoned your potatoes are) and 2 Tbsp fresh chopped parsley.

The Coating: 1 egg beaten with a tablespoon of water and 1 cup of seasoned breadcrumbs.

For Frying: ... cup olive oil (or as needed).

DIRECTIONS

- 1.** Mix the Base: In a large mixing bowl, combine the mashed potatoes, flaked salmon, one egg, salt, pepper, and fresh parsley. Use a fork to mix everything together, gently breaking up the larger chunks of fish so that the salmon is evenly distributed throughout the potato.
- 2.** Form the Patties: Scoop out a portion of the mixture and shape it into a round, flat patty (about the size of a hockey puck). Pro-Tip: If the mixture feels too soft or sticky to hold its shape, pop the bowl into the refrigerator for 30-60 minutes. Cold starch handles much better!
- 3.** The Breading Station: Set up two shallow bowls. In the first, beat one egg with a tablespoon of water. In the second, place your breadcrumbs (seasoned with a little extra salt and pepper). Dip each patty into the egg wash, then dredge it through the breadcrumbs, pressing gently so the coating sticks.
- 4.** Prep for Frying: Place the breaded patties on a baking sheet while you finish the rest of the mixture. This keeps your workspace organized and gives the breadcrumbs a moment to "set."
- 5.** Fry to Golden Perfection: Heat the olive oil in a large skillet over medium heat. Once the oil is shimmering, add the patties in batches-do not overcrowd the pan! Fry for 3-5 minutes per side until they are a deep golden brown and heated through. Add a little more oil between batches if the pan looks dry.
- 6.** Drain and Serve: Move the finished cakes to a paper-towel-lined plate to absorb any excess oil. Serve them while they are hot and crispy.

SWAPS & NOTES

The Salmon: If using canned salmon, be sure to drain it well and remove any skin or bones if preferred.

If using fresh salmon, poaching it gently beforehand yields the flakiest results.

The Breadcrumbs: For an even crunchier texture, try using Panko (Japanese-style) breadcrumbs.

Flavor Variations: Feel free to add a teaspoon of lemon zest or a dash of Old Bay seasoning to the potato mixture for a coastal flair.

TIPS FOR SUCCESS

Don't Over-Mix: You want to see beautiful flakes of salmon in the cakes, not a pink potato paste.

Heat Control: If the oil is too hot, the breadcrumbs will burn before the center is hot.

If it's too cold, the cakes will soak up too much oil and become greasy.

Medium heat is your "sweet spot." **Uniformity:** Try to keep the patties the same thickness so they all finish cooking at the same time.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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