

Mediterranean Salmon Patties

2 pouches (2.6 oz.) StarKist®
Salmon Creations® Lemon Dill
½ cup breadcrumbs,
divided in half
1 Tbsp. light mayonnaise

1 Tbsp. chopped green onions
2 Tbsp. crumbled feta cheese
Salt and pepper to taste
Garnish with Lemon Tahini
Sauce

Lemon Tahini Sauce: Mix 2 Tbsp. tahini, 1 tsp. lemon juice and 2 Tbsp. plain Greek yogurt.

Directions:

1. Preheat oven to 425°F. Spray baking sheet with cooking spray.
2. In a small bowl mix Salmon Creations®, ¼ cup bread crumbs, mayonnaise, green onions and feta cheese together well.
3. Place remaining ¼ cup bread crumbs on a small plate and season with salt and pepper.
4. Form salmon mixture into 2 patties and cover with bread crumbs.
5. Place on baking sheet and bake for 8 minutes, flip and bake for an additional 8 minutes or until browned on both sides.

Alternate Serving Suggestion: Form into 8 smaller patties for a delicious party appetizer.

Servings: 2 | Prep Time: 10 minutes | Cook Time: 16 minutes

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