

Choco Fever Dream

Salmon Patties With Homemade Tartar Sauce

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb fresh salmon fillet, skin removed and finely flaked
- [ ] 1/2 cup panko breadcrumbs
- [ ] 1/4 cup finely chopped fresh parsley
- [ ] 1 tablespoon fresh dill, minced
- [ ] 1 teaspoon lemon zest
- [ ] 1 egg, lightly beaten
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon black pepper
- [ ] 2 tablespoons unsalted butter or olive oil for frying

For the Tartar Sauce

- [ ] 1/2 cup mayonnaise
- [ ] 2 teaspoons capers, finely chopped
- [ ] 1 tablespoon dill pickle, minced
- [ ] 1 teaspoon Dijon mustard
- [ ] 1 tablespoon fresh lemon juice
- [ ] 1 tablespoon fresh dill, chopped
- [ ] Pinch of salt

Instructions

1. In a large bowl, combine the flaked salmon, panko, parsley, dill, lemon zest, egg, salt, and pepper; gently mix until the mixture holds together.
2. Form the mixture into four equal patties, pressing lightly to shape; let them rest on a plate while you whisk the sauce.
3. For the sauce, whisk together mayonnaise, capers, pickle, mustard, lemon juice, dill, and a pinch of salt until smooth; set aside.
4. Heat butter or oil in a skillet over medium-high heat until shimmering; add the patties and cook 4-5 minutes per side, until golden brown and cooked through.
5. Serve the patties hot, topped with a generous spoonful of tartar sauce. If you like a sweet contrast, try our espresso chocolate mousse for dessert.

Nutrition per serving

320 kcal	28 g	12 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Patty mixture can be made a few hours ahead and kept refrigerated.
- If the mixture feels too wet, add a little extra panko.
- Tartar sauce brightens with an extra squeeze of lemon just before serving.