

Salmon Patties

Recipe By Rorie Weisberg



Cooking and Prep:  30
m

Serves:  6

Contains: 

Preference: Parve

Watch Rorie make these tasty salmon patties [here!](#)

Difficulty: Easy

Occasion: Passover

Diet: Pescetarian, Gluten Free

Source: Kosher.com

Exclusive

Ingredients (7)

Main ingredients

- 4 (6-ounce) cans salmon or [Gefen Tuna](#) (or 16 ounces fresh baked fish)
- 2 eggs
- 1–2 tablespoons sautéed onions
- 1/3 cup cooked celery root rice ([recipe here](#))
- 1/4 teaspoon [Tuscanini Sea Salt](#)

1/4 teaspoon garlic powder

olive, avocado or coconut oil for frying

Start Cooking

Prepare the Salmon Patties

1. Combine all ingredients in a food processor fitted with an S blade.
2. Scoop out two and a half ounce-size balls of mixture and form into flat round patties.
3. Pan fry over a medium flame until fully cooked, then flip and cook on the other side.