

# Mini-Salmon Cakes

## Ingredients:

2 Salmon Filets or 2 large cans of Salmon

1 1/2 t salt

1 1/2 t pepper

One onion diced, sauteed

2/3 cup plain breadcrumbs (Almond Flour as a Vegan option)

1/3 cup light mayo (Avocado Mayo as a Vegan option)

1/4 cup Dijon mustard

One egg

4 T lemon juice

## Directions:

- Preheat oven to 400 degrees
- Salt & Pepper the salmon and cook in preheated oven for 15 minutes. Let fish cool down and flake it apart with a fork.
- Mix ingredients and scoop into 1 1/2 inch scoops or roll and place on a parchment-lined sheet pan.
- Bake in a 400-degree oven for 15 – 20 minutes till crisp and golden.
- Serve and enjoy!