

Cajun Salmon Cakes

Yield: 4 Servings **Author:** Lauren

Prep time: 15 M Cook time: 6 M Total time: 21 M

Cajun smoked salmon mixed with bread crumbs, peppers, and onion and pan fried

INGREDIENTS:

- 1 lb Cajun Smoked Salmon (or regular and add 1 tsp cajun seasoning)
- 1 cup Red Bell Pepper, chopped
- 1 cup Yellow Onion, chopped
- 3 Tbsp Mayo Dressing
- 2 Eggs
- 1 cup Bread Crumbs
- 2 Tbsp Yogurt Butter

INSTRUCTIONS:

1. Use a fork to separate the salmon into small flakes and place in a large bowl
2. Chop pepper and onion and add to the salmon
3. Add in the mayo and egg and mix
4. Mix in bread crumbs until everything is combined
5. Make small patties about 3 inches wide with your hands
6. In a large skillet over medium heat, melt butter and place the cakes into the heated butter
7. Cook for 3 minutes on each side
8. Serve Hot and Enjoy!