

Spicy Salmon Cakes

These come together in a flash and are packed with flavour - pesto adds depth while the harissa adds a bright spicy touch, and the lemon pepper adds the perfect lingering warmth. They are simple and irresistible.

2 6oz cans of salmon
½ cup panko-style breadcrumbs
¼ cup diced red onion
¼ cup chopped sundried tomatoes
1 egg
2 Tbsp Harissa Infused Olive Oil
1 Tbsp Lemon Pepper Infused Olive Oil
½ tsp smoked paprika
½ tsp dried oregano
¼ cup Pesto
¼ cup chopped sundried tomatoes
¼ cup Extra Virgin Olive Oil

In a mixing bowl, break up the salmon with a fork. Sprinkle with the breadcrumbs, onion and sundried tomato, then mix to combine.

In a small bowl, whisk together the egg, olive oils, paprika, oregano, and pesto. Pour over the salmon and mix to combine well. Form into 6 salmon cakes and place on a parchment-covered baking sheet. Place in the fridge for 30 minutes or freeze for 2 hours to firm up cakes that will keep their shape while cooking.

Preheat a nonstick skillet for 2 minutes over medium heat. Pour in the extra virgin olive oil and cook the cakes on each side for 3-4 minutes, until they are golden brown and cooked through. Remove from heat, place on a paper towel-lined plate.

Serve with a mix of greens lightly tossed with a light vinaigrette for lunch or supper!