

## **Salmon Cakes and Baby Spinach Salad with Orange Vinaigrette from KellyintheKitchen**

### **INGREDIENTS**

for the salmon and salad:

1 egg

1 - 1 1/2 cups salmon, cooked and flaked (1 can of salmon will work here as well)

1 green onion, sliced thin

1/3 cup bread crumbs (I used Panko - use gluten-free bread crumbs if you like)

1 tsp of your favorite fish seasoning

a squeeze or two of hot sauce (I use Sriracha)

a small handful of fresh parsley, chopped

a pinch of cayenne pepper

salt and pepper

a few tablespoons of vegetable oil

1 1/2 cups fresh baby spinach, washed and dried  
shredded carrots or any other salad fixins' you like

for the orange vinaigrette dressing:

1 tbsp orange juice

1 tsp red wine vinegar

3-4 tbsp extra virgin olive oil

salt and pepper to taste

### **DIRECTIONS**

Preheat pan over medium flame.

Crack the egg into a mixing bowl and add the salmon. Use a fork to mash up the salmon and combine it with the egg.

Add green onion, bread crumbs, seasoning, hot sauce, parsley, cayenne pepper, and salt and pepper, and stir together to combine everything evenly.

Add the oil to the pan - just enough to cover the bottom. Let it heat up while you form the salmon into cakes.

Divide the salmon mixture into two even portions, and use your hands to shape each portion into a patty about 3/4 inch thick.

Add them to the pan and cook until browned and a little bit crispy on each side.

While the cakes cook, make the salad dressing by stirring together all the ingredients with a fork. Drizzle or toss the dressing with the spinach and carrots.

Once the salmon cakes are browned, serve immediately, right on top of the greens.