



## Salmon Fish Cakes

### Ingredients:

- **10 oz (2 Cans)** Canned Salmon
- **15 oz (1 Can)** Canned Diced Potatoes
- **15 oz (1 Can)** Canned Peas
- **1 Tbsp** Chives
- **1/3 Cup** Lemon Juice
- **1 Tbsp** Flour
- **1 Egg**
- **2 Tbsp** Olive Oil
- salt
- pepper

### Instructions:

1. Firstly, drain the water from all the cans of the salmon, potato, and peas.
2. In a large bowl, add your potatoes and them mash up. Then add the peas and mash your food up again. Lastly, add the canned salmon and fork apart (you want the salmon to be in flakes.)
3. Crack the egg in the bowl, add the chives, lemon juice, salt, and pepper and mix it all together. If your mixture is runny, add a little flour to firm it up.
4. Separate the fish mix into 4 balls. Using your hands, shape the mixture into fishcake shapes (don't make them too thick.)
5. Once the patties are shaped dust them with some flour on both sides.
6. Warm the oil in a large pan set to medium heat. Gently lay the fishcakes in the pan and cook on one side for 2 minutes. carefully turn them and cook on the other side for another 2 minutes.
7. The fishcakes should become golden brown on both sides, if not, keep turning until golden and cooked through.
8. Serve and enjoy!