

Salmon Cakes with Cool Lime Sauce

Sauce

1 lime

½ cup light mayonnaise

½ cup sour cream

-Zest lime to measure 2 tsp. zest. Juice lime to measure 2 tsp. juice. Combine lime zest, juice, mayo and sour cream. Mix well; cover and chill.

Salmon Cakes

2 cans (6 oz each) skinless, boneless pink salmon packed in water, drained and flaked

¼ cup finely chopped red bell pepper

¼ cup thinly sliced green onions with tops

1 tbsp. chopped fresh cilantro

¾ cup unseasoned dry bread crumbs, divided

½ tsp sea salt

1/3 cup mayonnaise

1 egg

-Add bell pepper, onions, cilantro, ½ cup of the bread crumbs, mayo and egg to salmon; mix well. Sprinkle remaining bread crumbs onto bottom of shallow dish. Make 8 patties and flatten slightly. Coat evenly in bread crumbs. Spray non-stick skillet with cooking spray or use 1 tbsp oil of your choice and heat over medium heat. Cook cakes until golden brown, turning once. Serve with sauce.