



# AIR FRYER SALMON CAKES

## PROCEDURE

### INGREDIENTS

- 3, 5 oz. cans of boneless, skinless salmon (drained and patted dry)
- ½ cup of bread crumbs
- ½ cup of finely diced onion
- 2 eggs
- 3 Tbsp Worcestershire sauce
- ½ cup of milk
- Salt and pepper to taste

### PREP TIME

- Prep | 10 m
- Cook | 12 m\*
- Ready in | 24 m\*
- Yield | 12 cakes

01

Prepare the air fryer by spraying it with non-stick spray.

02

In a medium mixing bowl, combine all ingredients - salmon, bread crumbs, onion, eggs, Worcestershire sauce, milk, salt and pepper. Stir until mixed well.

03

Using your hands, form spoonfuls of the mixture into small salmon cakes/patties. Arrange the salmon cakes in the air fryer in a single layer.

04

Air fry at 350 degrees for 12 minutes. Repeat until all salmon cakes are done. (\*I have a 3 quart air fryer and it took me 3 cycles to cook everything.)

05

Enjoy hot with your favorite sauce.