



# Thai Style Salmon Patties

*By Diane Wiese, FIV Martin Is.*



## Thai Style Salmon Patties

### Ingredients

- 2 lbs. Copper River salmon, diced small or minced
- 1 bunch green onions finely chopped
- 3 small zucchini finely diced or grated
- 1 Small red bell pepper diced
- 2 fresh minced garlic cloves
- 2 tsp fresh ginger minced or grated
- 1/3 up sweet chili sauce
- 1/4 cup soy sauce
- 1/2 cup cilantro finely chopped
- 1 egg
- breadcrumbs or Panko
- avocado oil



**COPPER RIVER**

Wild Alaska King, Sockeye & Coho

### Instructions

- Combine all ingredients except breadcrumbs
- When thoroughly mixed slowly add in breadcrumbs while stirring
- If mixture seems to loose add more breadcrumbs and mix
- Refrigerate for at least an hour or until mixture becomes firm
- Form into 2-3 inch patties and roll in extra breadcrumbs
- Heat avocado oil in pan over medium heat
- Pan fry 3-4 minutes per side, turning only once
- Serve with sweet chili sauce for dipping and enjoy!

[www.CopperRiverSalmon.org](http://www.CopperRiverSalmon.org)