



## Salmon Patties

### INGREDIENTS

1 (14.75-oz.) can salmon, drained  
2 scallions, thinly sliced  
1 tbsp. Chopped fresh dill  
1/2 c. panko breadcrumbs  
1/4 c. mayonnaise  
1 tbsp. freshly squeezed lemon juice  
1 tbsp. Dijon mustard  
1 large egg, beaten  
Kosher salt  
Freshly ground black pepper  
2 tbsp. extra-virgin olive oil, plus more as needed  
Baby spinach, for serving

### DIRECTIONS

To a large bowl, add first 8 ingredients. Season with salt and pepper and mix until well incorporated. Form into 5, evenly-sized patties. In a large skillet over medium heat, heat oil. Cook patties in batches until golden and crispy, 3-4 minutes per side. Drain on paper towels. Serve over spinach with lemon wedges for squeezing.