



Spicy Salmon and Zucchini Patties

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 2 small cans boneless, skinless salmon
- 2 medium zucchini, grated
- 2 medium shallots, finely chopped
- 1 egg, lightly beaten
- 1 teaspoon chili powder
- several splashes jalapeno sauce, to taste
- salt and pepper, to taste
- ½ cup almond flour
- 3 tablespoons lemon-infused olive oil

Instructions:

1. Drain salmon well and place in a large bowl. Using a fork, break up salmon into small pieces.
2. Place grated zucchini into the center of a clean cotton dish towel. Bring ends of towel together and twist to tightly enclose zucchini. Holding over the sink, wring zucchini until all excess moisture is removed (expect a lot of moisture to come from the zucchini).
3. Measure 1 ½ cups drained zucchini and add to salmon. Lightly mash mixture with a fork until salmon breaks down (this will help patties stick together).
4. Add shallots, beaten egg, chili powder and jalapeno sauce. Mix well to combine.
5. Place almond flour into a shallow bowl.
6. Divide salmon mixture into six portions and shape each portion into a patty. Drop patties into almond flour and lightly coat tops and bottoms.
7. Heat lemon-infused olive oil in large, heavy skillet until oil is hot, but not smoking.
8. Place patties in skillet and sauté until browned, about 5 minutes. Gently flip patties and sauté until browned on second side.
9. Serve immediately.