

# Salmon Rissoles

## Ingredients

- 415g tin pink salmon
- 1/2 cup Whole egg mayonnaise
- 1 cup mashed potato
- 1 cup Jatz crackers crushed



## Instructions

1. Into a large bowl, add salmon, mayonnaise, potato and Jatz.
2. Season with cracked pepper.
3. Using damp hands, shape into cakes.
4. Into a large non-stick pan, over a moderate heat, cook 4 cakes for 4 minutes or until golden.
5. Flip and cook for 2 to 3 minutes.

## Recipe Notes

Optional: Serve sprinkled with freshly chopped flat-leaf parsley and lemon zest, over boiled rice.