



# Savoury Salmon Cakes

with Tomato Salad

30 Minutes



Salmon Fillets,  
skin-on



Sweet Potato



Chives



Panko Breadcrumbs



Shallot



Lemon



Baby Tomatoes



Spring Mix



Mayonnaise



Celery



Greek Yogurt

HELLO SALMON CAKES

*Make a restaurant-worthy meal in your own kitchen!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, measuring spoons, zester, box grater, large bowl, parchment paper, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Sweet Potato	340 g	680 g
Chives	7 g	7 g
Panko Breadcrumbs	¼ cup	½ cup
Shallot	50 g	100 g
Lemon	1	1
Baby Tomatoes	113 g	227 g
Spring Mix	56 g	113 g
Mayonnaise	2 tbsp	4 tbsp
Celery	3	6
Greek Yogurt	100 ml	200 ml
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast sweet potatoes

Cut **sweet potatoes** into 1-inch pieces. Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 18-20 min.



## Pan-fry salmon cakes

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil**, then **patties**. Cook, flipping once, until **patties** are cooked through, 2-3 min per side. \*\* (NOTE: For 4 ppl, cook patties in 2 batches, using ½ tbsp oil per batch.)



## Prep

While **sweet potatoes** roast, halve **tomatoes**. Zest, then juice **half the lemon** (juice whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Peel, then grate **shallot**. Finely chop **chives**. Finely chop **celery**. Pat **salmon** dry with paper towels, then place on a cutting board, skin-side down. Using a knife, carefully slide the blade between **flesh** and **skin**, parallel to the cutting board, to remove skin. Discard skin. Cut **salmon** into ⅛-inch cubes. (TIP: Cut celery and salmon pieces as small as possible. Smaller pieces help prevent the cakes from breaking apart when cooked.)



## Make yogurt dipper and salad

While **salmon cakes** fry, add **yogurt**, **remaining chives** and **½ tbsp lemon juice** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside. Add **½ tbsp lemon juice**, **½ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then whisk to combine. Add **spring mix** and **tomatoes**, then toss to combine.



## Form salmon cakes

Add **salmon**, **panko**, **lemon zest**, **mayo**, **shallots**, **celery** and **half the chives** to a large bowl. Season with **½ tsp salt** (dbl for 4 ppl) and **pepper**, then stir to combine. Using your hands, firmly press together and shape **salmon mixture** into **4 equal-sized, ½-inch-thick patties** (8 patties for 4 ppl).



## Finish and serve

Divide **salmon cakes**, **sweet potatoes** and **salad** between plates. Dollop **yogurt dipper** over **salmon cakes**. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!