

So Easy Salmon Cakes

1 7-1/2 ounce can salmon, drained, skin removed

1/4 cup plain, dry bread crumbs

1/2 cup finely chopped onion

1 teaspoon dried dill

1 egg, lightly beaten

1 tablespoon reduced-fat mayonnaise

2 teaspoons horseradish

vegetable oil cooking spray

1. Mix all the ingredients except cooking spray in medium-size bowl.
2. Form into 4 equal-size patties.
3. Coat a medium nonstick pan with the cooking spray; heat over medium-high heat.

Cook the salmon cakes on both sides until golden brown.

Makes 2 servings (2 cakes each)

