

Salmon Patties with Quinoa

written by The Recipe Exchange | August 7, 2015

Ingredients

1 can salmon (oz)
half a small onion, chopped fine
2 t dried dill (or 2 T minced fresh dillweed)
1/2 t smoked paprika
1 egg
1/4 c cooked quinoa

Directions

Preheat oven to 350.
Place salmon in a mixing bowl. Remove bones if desired, or else break them up well. Flake the fish.
Add all other ingredients, stirring well.
Form 6 patties. Place on a greased baking sheet.
Bake at 350 for half an hour.
Let rest for five minutes, then serve.