

# Air Fryer Salmon Cakes



These crispy air fryer salmon cakes are great on their own with just a squeeze of lemon juice. Or top a salad with one, or enjoy in pita bread. Made with canned salmon, a convenient pantry staple, makes pulling them together quick and easy. A creamy spread flavored with capers, dill, parsley or cucumber can make a delicious addition.

## Ingredients

- Cooking spray
- 2 (7.5 ounce) cans unsalted pink salmon (with skin and bones)
- 1 large egg
- ½ cup whole-wheat panko breadcrumbs
- 2 tablespoons chopped fresh dill
- 2 tablespoons canola mayonnaise
- 2 teaspoons Dijon mustard
- ¼ teaspoon ground pepper
- 2 lemon wedges

## Instructions

1. Coat the basket of an air fryer with cooking spray.
2. Drain salmon; remove and discard any large bones and skin. Place the salmon in a medium bowl. Add egg, panko, dill, mayonnaise, mustard and pepper; stir gently until combined. Shape the mixture into four 3-inch-diameter cakes.
3. Coat the cakes with cooking spray; place in the prepared basket. Cook at 400 degrees F until browned and an instant-read thermometer inserted into the thickest portion registers 160 degrees F, about 12 minutes. Serve with lemon wedges.

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