

Salmon Croquette Sandwich

Jessi Hampton - Richmond Hill, GA
Taste of Home Magazine - April/May 2021

1 large egg, lightly beaten
1/4 cup dry bread crumbs
1 teaspoon garlic powder
1 teaspoon smoked paprika
1 pouch (6 ounce)
boneless/ skinless pink
salmon
1 tablespoon olive oil
2 everything bagels, split
and toasted
4 tablespoons cream
cheese, softened
1 tablespoon capers,
drained
1 medium tomato, sliced
1/2 medium red onion, thinly
sliced into rings
snipped fresh dill (optional)

Preparation Time: 25 minutes

Cook Time: 10 minutes

In a small bowl, combine the egg, bread crumbs, garlic powder and smoked paprika. Add the salmon and mix well. Shape into two patties.

In a large skillet, cook the patties in oil over medium heat until browned, 5 to 6 minutes on each side.

Spread the cut sides of the bagels with the cream cheese. Sprinkle with capers.

Serve the patties on the bagels with tomato, red onion and, if desired, dill.

Per Serving (excluding unknown items): 569 Calories; 41g Fat (63.5% calories from fat); 16g Protein; 36g Carbohydrate; 3g Dietary Fiber; 276mg Cholesterol; 566mg Sodium. Exchanges: Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 7 Fat; 0 Other Carbohydrates.