

# 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 unknoc items): 569 Calories; 41g Fat (63.5% calories from fat); 16g Protein; 36g Carbohydrate; 3g Dietary Fiber; 276mg Choles; 566mg Sodium. Exchanges: Grain(Starch); 1 1/2 Lean Me 1/2 Vegetable; 7 Fat; 0 Other Carbohydrates.