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## *Terri's Salmon Cakes*

Serves 4

### *Ingredients:*

1 lb. salmon  
¾ cup shredded zucchini  
½ cup quinoa flour  
5-6 TBSP water  
salt & pepper (to taste)  
seasonings (to taste)  
2 TBSP oil, for frying

### *Preparation:*

1. Bake the salmon at 400° for 15 minutes, or until nice and flaky. Put the baked salmon in a bowl and use a whisk to break it up into nice flakes. Add shredded zucchini, quinoa flour, and any salt, pepper and seasonings you wish. Add 3 tablespoons of water to the salmon. Stir together well. Add more water as needed, 1 tablespoon at a time, to make the salmon cake mixture hold together when pressed into a patty, and look like a regular egg and gluten filled salmon cake patty.
2. Heat oil in a skillet over medium heat. Scoop the salmon into your hands and shape into patties. Lay in the skillet, and cook for 3 to 4 minutes. Flip, then cook for an additional 3 to 4 minutes. Remove to a serving dish and Enjoy!



*Food Fairy Note:*