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## Terri's Salmon & Sweet Potato Cakes with Arugula Spinach & Chevre Sauce

Serves 8

### Ingredients:

1 lb. sweet potato, peeled and cut in chunks  
1 bunch fresh dill (enough to produce  $\frac{2}{3}$  cup chopped)  
1 lb. salmon, skinless and boneless, cut into 2-inch pieces  
1 TBSP lemon juice  
1 tsp lemon zest  
salt  
2 cups Unsweetened coconut, plus extra  
coconut oil for frying

### Sauce:

2½ TBSP rice flour  
 $\frac{3}{4}$  cup water  
4oz chevre  
5oz arugula  
5oz baby spinach  
 $\frac{1}{2}$  lemon, juiced  
salt  
 $\frac{1}{4}$  cup chopped dill  
coconut butter

### Preparation:

1. Shred or chop sweet potato in processor. Remove to a bowl. Chop dill in processor and add to sweet potato. Grind the salmon and add to the bowl and season with lemon juice, zest and salt.
2. Preheat the oven to 400°. Form mixture into  $\frac{1}{2}$  cup sized patties and dip into coconut shreds. Chill uncovered until dry.
3. Wilt the arugula and spinach in the oven on a sheet pan for 5 minutes. Remove them from the oven, chop and set aside.
4. When patties are dry, sear in coconut oil, 3 minutes per side. Remove to a plate and cover to stay warm, leaving hot oil in the pan for sauce preparation.
5. To the hot oil in the pan, whisk in rice flour. Whisk in water and stir to prevent lumping. Add the Chevre and whisk. Add chopped greens, more water and coconut butter as needed, and season with lemon, salt and chopped dill. Serve sauce over patties or on the side.



**Food Fairy Note:**