

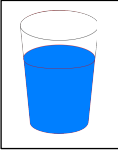







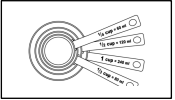
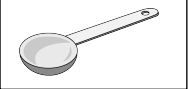




Fish Cakes

| Ingredients: | |
|---|---|
| 2 cans drained salmon |  |
| 1 pkg stove top stuffing mix for chicken |  |
| $\frac{3}{4}$ cup water |  |
| $\frac{1}{4}$ cup mayo |  |
| 2 tbsp lemon juice |  |
| 1 cup grated mozzarella |  |
| $\frac{1}{2}$ cup chopped green onion or dried chives |  |

| Supplies: | |
|----------------|---|
| Large bowl |  |
| Spatula |  |
| Frying pan |  |
| Measuring cups |  |
| Tablespoon |  |
| Cheese grater |  |
| Knife |  |

Steps:

1. Mix all ingredients together in a large bowl.
2. Cover and refrigerate for 10 minutes.
3. Shape mixture into patties.
4. Heat fry pan and add oil or spray pan with cooking spray.
5. Cook for 3 minutes on each side or until golden brown on each side.

May freeze uncooked patties on a pan in freezer – transfer to bag or container once frozen.