

Please be advised that not all of the recipes are appropriate for all people.  
If you have specific dietary restrictions and are unsure if a recipe works for you, please contact us.

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## **Asian-style Salmon Fritters**

*[From the Taste for Life test kitchen]*

### **Ingredients:**

- 11 oz salmon, raw or canned
- 1 extra-large egg yolk
- 1 Tbsp all-purpose flour
- 2 Tbsp Thai green curry paste
- 3 Tbsp vegetable oil
- Lime wedges

### **Directions:**

- In a food processor, blend salmon, egg yolk, flour, and curry paste to form a coarsely textured mixture.
- Divide mixture into six equal portions; shape portions into patties.
- Heat oil in skillet and add fritters. Pan fry for 2 to 3 minutes per side, or until cooked through.
- Serve with lime wedges.

Tip: These fritters are also great made with ground chicken or pork-just remember to give them a few extra minutes in the pan if the meat is raw.