

Salmon Cakes With Cabbage Salad

By Ellie Krieger

 Servings: 4 (makes 4 patties)

 Total: 40 mins

- ☐ 3 slices whole-wheat bread, crusts removed
- ☐ 1 pound skinless salmon fillet, cut into large chunks
- ☐ 4 scallions, divided
- ☐ Generous 1/2 cup fresh cilantro leaves, divided, plus more for serving
- ☐ 1/4 cup finely chopped red bell pepper
- ☐ 1 large egg white, lightly beaten
- ☐ 2 tablespoons fresh lime juice (from 1 to 2 limes), divided, plus more as needed
- ☐ 1 teaspoon finely grated fresh ginger
- ☐ 1 garlic clove, minced or finely grated
- ☐ 1 1/2 teaspoons fish sauce, divided (see Substitutions)
- ☐ 8 cups (14 ounces) napa cabbage leaves, cut into 1-inch pieces
- ☐ 3 tablespoons neutral oil, such as avocado or canola, divided
- ☐ 1 1/2 teaspoons toasted sesame oil
- ☐ 1/2 teaspoon honey
- ☐ 1/8 teaspoon fine salt
- ☐ 2 tablespoons toasted sesame seeds
- ☐ 1 tablespoon mayonnaise
- ☐ 1 teaspoon sriracha

Step 1

In a food processor, pulse the bread until you get fine crumbs. You should have about 1 1/2 cups. Transfer to a large bowl.

Step 2

Return the food processor bowl to the base, add the salmon and pulse until finely chopped (some pieces of salmon should be visible), 10 to 15 pulses. Transfer to the bowl with the breadcrumbs.

Step 3

Finely chop 1 scallion to get about 3 tablespoons and enough of the cilantro to get 1 tablespoon, and add them to the bowl with the breadcrumbs. Add the bell pepper, egg white, 2 teaspoons of the lime juice, the ginger, garlic and 1 teaspoon of the fish sauce, and mix to combine. Form the salmon mixture into four patties and refrigerate until set, at least 20 minutes and up to 24 hours. (If refrigerating for longer than 20 minutes, cover the patties to prevent them from drying out.)

Step 4

Meanwhile, thinly slice the remaining 3 scallions and add them to a large bowl with the cabbage.

Step 5

In a small bowl, whisk together 2 tablespoons of the neutral oil, the remaining 4 teaspoons of lime juice, the sesame oil, the remaining 1/2 teaspoon of fish sauce, the honey and salt. Pour the dressing over the cabbage mixture and toss to coat. Right before serving, toss in the sesame seeds and the remaining cilantro leaves. Taste, and season with more lime juice, if desired.

Step 6

In a small bowl, stir together the mayonnaise and sriracha until well combined.

Step 7

In a large (12-inch) nonstick skillet or grill pan over medium-high heat, heat the remaining 1 tablespoon of neutral oil until shimmering. Add the salmon patties, reduce the heat to medium, and cook until browned on the outside and just cooked through, about 3 minutes per side.

Step 8

Serve the patties over, or alongside, the salad, dolloped with 1 teaspoon of the sriracha mayonnaise and garnished with cilantro.

Substitutions

Fresh salmon >> frozen and defrosted salmon; canned salmon, drained; or peeled and deveined shrimp.

Napa cabbage >> other kinds of cabbage.

Gluten-free? >> Use gluten-free bread.

Instead of making fresh breadcrumbs >> use 1 1/2 cups regular or panko breadcrumbs.

Egg-free? >> Use 2 tablespoons of an egg substitute or aquafaba.

Red bell pepper >> other color bell pepper.

Honey >> maple syrup or agave.

Sriracha >> other hot sauce.

Lime juice >> lemon juice.

Fish sauce >> reduced-sodium soy sauce, gluten-free tamari or liquid aminos.

Cilantro >> parsley.