



**NUTRITION** *per serving* 18g carbohydrates 41g fat 64g protein 536mg sodium | low-calorie, low-carb, gluten-free, dairy-free, shellfish-free, nut-free



Calories  
**625**



Prep & Cook Time  
**30-40 min.**



Cook Within  
**3 days**



Difficulty  
**Easy**



Spice Level  
**Medium**



**HOME CHEF**

## Salmon Cakes

with spinach salad and Asian sesame dressing

### IN YOUR BOX

2 Garlic Cloves  
6 Cilantro Sprigs  
6 oz. Carrots  
2 Salmon Fillets  
3 tsp. Sriracha  
½ fl. oz. Toasted Sesame Oil  
1 tsp. Sugar  
1 fl. oz. Seasoned Rice Vinegar  
2 tsp. Sesame Seeds  
2 oz. Mayonnaise  
4 oz. Spinach

### IN YOUR KITCHEN

Olive Oil  
Salt  
Pepper  
2 Mixing Bowls  
Small Bowl  
Medium Non-Stick Pan

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## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

## WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up! Cilantro** is used twice. Half goes in **salmon cakes** and remaining goes in **Sriracha mayo**.
- If you can't stand **cilantro**, you're not alone. Natural chemicals present in cilantro can taste "soapy" to some eaters. Feel free to omit.
- **Heads Up! Sriracha** is used twice. 2 tsp. goes in **salmon cakes** and remaining goes in **Sriracha mayo**.
- **Spice Alert! Sriracha** is today's hot sauce du jour. Its garlicky-chile flavor complements just about everything. Use to taste or omit for less spice.

## FROM THE CHEF

Cook salmon cakes in batches to avoid overcrowding pan. This allows cakes to get a better sear, while overcrowding pan will cause them to steam and fall apart.

### Did you know...

Salmon's distinctive orange-pink color comes from *astaxanthin* (*Gesundheit!*), a carotene fish get from their food. Flamingos and cooked shellfish also get their color from this antioxidant.



## Prepare the Ingredients

Mince **garlic**. Stem and coarsely chop **cilantro**. Peel **carrots**, trim, and, using peeler, shave into long, thin ribbons. Rinse and pat dry **salmon fillets**. On a separate cutting board, finely chop salmon and place into medium mixing bowl. *Finely chopping salmon will ensure shape holds without using egg or breadcrumbs.*



## Make the Sriracha Mayo

Combine **mayonnaise**, remaining **cilantro**, and remaining **Sriracha** (to taste) in a small bowl. Season with a pinch of **salt and pepper**.



## Season and Form the Salmon Cakes

Add **garlic**, **half the cilantro** (reserve remaining for Sriracha mayo), 2 tsp. **Sriracha** (reserve remaining for Sriracha mayo), and ½ tsp. **salt** to bowl with **salmon**. Thoroughly mix, then divide mixture equally into four balls. Form each ball into a ¾" thick cake (about 3" in diameter) and place on a plate. Place plate in freezer at least 10 minutes to firm up. Start making dressing while salmon firms in freezer.



## Cook the Salmon Cakes

Heat 2 tsp. **olive oil** in a medium non-stick pan over medium heat. Working in batches, add **salmon patties** to hot pan and cook 2 minutes per side, or until cakes reach a minimum internal temperature of 145 degrees. Add 1 tsp. olive oil to pan to cook remaining cakes. *Cooking cakes two at a time prevents crowding pan, which can make cakes steam rather than sear, and also makes it easier to flip them without breaking.*



## Make the Dressing

Mix **sesame oil**, **sugar**, **seasoned rice vinegar**, and **sesame seeds** in a medium mixing bowl. Season with ¼ tsp. **salt** and a pinch of **pepper**. Set aside.



## Plate the Dish

Toss **spinach** and **carrots** in mixing bowl with **sesame dressing**, and place on a plate. Serve **salmon cakes** in front of salad and garnish with **Sriracha mayo**.