



## **Ingredients**

- ✓ 2 (¾ lb.) yellow-fleshed potatoes, shredded
- ✓ 1 medium zucchini, shredded
- ✓ 1 Tbsp. olive oil (vegetable oil)
- ✓ 1 large leek (¾ lb.), trimmed, rinsed, chopped
- ✓ 2 tsp. garlic, finely chopped (1 - 2 cloves)
- ✓ 3 Tbsp. flour or flour mix
- ✓ 1 tsp. dried dill weed
- ✓ 1 tsp. Dijon mustard
- ✓ ½ tsp. salt
- ✓ ¼ tsp. black pepper
- ✓ 1 large egg, beaten slightly
- ✓ 2 (6oz - 7oz) cans wild pink salmon, drained and slightly crumbled

## **Creamy Lemon Sauce**

- ✓ ½ cup Veganaise
- ✓ 3 Tbsp. fresh lemon juice
- ✓ ¼ tsp. hot sauce

## **Notes:**

- Potatoes can be peeled or not, as desired.
- 1½ tsp. Egg Replacer, whisked with 2 Tbsp. warm water can be substituted for egg.
- Gluten free flour can be substituted for flour or flour mix.

## **Preparation**

Place shredded potato and zucchini in a colander and set aside to drain. Meanwhile in a large sauté pan, heat 1 tablespoon of the olive oil over low heat. Add chopped leek and cook and stir about 7-8 minutes or until it begins to soften.



## Salmon-Leek Patties with Creamy Lemon Sauce

Recipe Collection

Serves 4 – 6 ~ Vegetarian

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In a medium bowl combine potato and zucchini, chopped leeks, garlic, flour, dill weed, mustard, salt, pepper and egg. Mix well and then fold in crumbled salmon.

Wipe out sauté pan and heat to medium-low. Add enough olive oil to coat bottom of pan. Without crowding, form salmon leek mixture into 2-3 inch patties in pan. Flatten with spatula and cook until golden brown on one side, then flip and cook other side until golden brown. Drain on absorbent paper and drizzled with creamy lemon sauce.

### **Creamy Lemon Sauce:**

In a small bowl whisk together Vegenaïse, lemon juice and hot sauce.