



Humana
Neighborhood Center

Casablanca Salmon Cakes

Ingredients:

- 1/2 cup couscous
- 1/2 teaspoon paprika
- 2 tablespoons mayonnaise
- 2/3 cup orange juice
- 1 (14.75 ounce) can red salmon, drained
- 1 (10 ounce) package frozen chopped spinach-thawed, drained and squeezed dry
- 2 egg yolks, beaten
- 2 cloves garlic, crushed
- 1 teaspoon ground cumin
- 2 tablespoons finely chopped cilantro
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon sea salt
- 3 tablespoons cold pressed olive oil
- 2 tablespoons toasted sesame seeds

How to prep:

1. In a small stainless steel or glass bowl, stir together mayonnaise, garlic, and paprika. Set aside.
2. Prepare couscous according to package directions using the 2/3 cup of orange juice in place of water.
3. In a mixing bowl, combine the cooked couscous, red salmon, drained spinach, egg yolks, garlic, cumin, cilantro, black pepper, cayenne pepper and salt. Form into 4-6 patties.
4. In a large skillet over medium heat, heat the olive oil and fry patties until golden brown, about 4 minutes each side. Top with sesame seeds.

