



Crispy panko-baked Alaska Sockeye Salmon cakes with yogurt dill sauce

A golden crispy texture is a must-have when preparing delicate salmon cakes. But deep-fat frying? Is that the only way to get that delectable crunch? Not by a long shot.

When our chefs were handed perfectly cut GO WILD™ Alaska Sockeye Salmon filets, they knew just how to capture that fresh-from-Alaskan-waters taste in the perfect crunch: Panko—that's Japanese for the lightest, crispiest, airiest breadcrumbs on earth.

Panko breadcrumbs are made from a premium crust-less bread coarsely ground into large airy flakes. They deliver the light, crunchy coating of deep-fat frying, without all the calories—or greasy spatter. The delicate fresh taste of chilled yogurt and cucumber with the touch of dill and garlic adds just the right zip. Serve this GO WILD™ Creation as an appetizer or main course with mixed baby greens.

Prep time:
30 minutes

Cook time:
10 minutes

Difficulty level:
Moderate

Serves: 2

Ingredients

- 1 Tray GO WILD™ Alaska Sockeye Salmon
- 2 Tbsp+ Panko breadcrumbs
- 1 Tbsp onion, diced
- 1 Tbsp red bell pepper, diced
- 1 tsp garlic, crushed
- 1 tsp capers, chopped
- ½ tsp Cajun seasoning
- 1 Tbsp mayonnaise
- 1 tsp Dijon mustard
- 1 tsp chives, diced
- 1 tsp sugar

Yogurt Cucumber Dill Sauce

- ½ tsp garlic, crushed
- ½ cup plain yogurt
- ½ cup cucumber, diced
- 1 tsp dried dill

Directions

Yogurt cucumber dill sauce

Mix all ingredients together and set aside

GO WILD™ Sockeye Salmon Cakes

Preheat oven to 425°. Oil a glass baking dish and roast salmon until cooked through, about 10 minutes. Let salmon cool. When cooled remove salmon skin and break apart fish into a mixing bowl. Incorporate all ingredients and mix thoroughly. Form into two cakes and coat with Panko breadcrumbs. Heat a non-stick skillet with 1 Tbsp oil. Cook salmon cakes until well-browned on both sides and warmed through. Spoon yogurt sauce over salmon cakes.