



# Salmon Patties

## USDA Recipe for CACFP

Salmon Patties are canned salmon infused with coriander, fennel, and seafood seasoning.

### CACFP CREDITING INFORMATION

One patty provides 1.75 oz equivalent meat/meat alternate.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salmon, canned, drained	3 lb	1 qt 2½ cups (3¼ 14¾-oz cans)	6 lb	3 qt 1 cup (6½ 14¾-oz cans)	<b>1</b> Combine salmon, salmon seasoning, coriander seeds, lemon juice, egg whites, bread crumbs, cilantro, bell peppers, seafood seasoning, and mayonnaise in a large bowl. Stir well.
Salmon seasoning (see Notes)		1 Tbsp		2 Tbsp	
Coriander seeds, whole		2 tsp		1 Tbsp 1 tsp	
Lemon juice	4 oz	½ cup	8 oz	1 cup	
Egg whites	4 oz	½ cup	8 oz	1 cup	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Panko bread crumbs	6 oz	1½ cup	12 oz	3 cup	
Cilantro, fresh		2 tsp		1 Tbsp 1 tsp	
*Red bell peppers, fresh, diced	4 oz	¾ cup	8 oz	1½ cup	
Seafood seasoning		1 tsp		2 tsp	
Mayonnaise, low-fat	5⅓ oz	½ cup	10⅔ oz	1 cup	<p><b>2</b> Using a No. 8 scoop, portion ½ cup (about 2¾ oz) onto a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray. Flatten 25 meat patties into an oval shape in each pan.</p> <p>For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p>
					<p><b>3</b> Bake: Conventional oven: 400 °F for 10 minutes. Convection oven: 375 °F for 8 minutes.</p>
					<p><b>4</b> Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p>
					<p><b>5</b> Critical Control Point: Hold for hot service at 140 °F or higher.</p>
					<p><b>6</b> Serve 1 patty.</p>



**NUTRITION INFORMATION**

For 1 patty.

<b>NUTRIENTS</b>	<b>AMOUNT</b>
<b>Calories</b>	<b>128</b>
<b>Total Fat</b>	<b>4 g</b>
Saturated Fat	1 g
Cholesterol	37mg
<b>Sodium</b>	<b>293 mg</b>
<b>Total Carbohydrate</b>	<b>7 g</b>
Dietary Fiber	0 g
Total Sugars	1 g
Added Sugars included	N/A
<b>Protein</b>	<b>16 g</b>
Vitamin D	468 IU
Calcium	25 mg
Iron	0 mg
Potassium	189 mg

N/A=data not available.

**SOURCE**

USDA Standardized Recipes Project.

**MARKETING GUIDE**

<b>Food as Purchased for</b>	<b>25 Servings</b>	<b>50 Servings</b>
Red bell peppers	5 oz	10 oz

**NOTES**

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same-Day Service.

If Salmon Seasoning is unavailable, please use the following ingredients to create spice blend:

Combine 2 tsp sugar, 1½ tsp salt, 1 tsp ground coriander, 1 tsp granulated onion, 1 tsp garlic powder, ½ tsp ground mustard, ½ tsp paprika, and ½ tsp white pepper.

**YIELD/VOLUME**

<b>25 Servings</b>	<b>50 Servings</b>
About 4 lb	About 8 lb
About 2 qt/1 sheet pan (18" x 26" x 1")	About 1 gal/2 sheet pans (18" x 26" x 1")

