



Salmon Patties

USDA Recipe for Schools

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

NSLP/SBP CREDITING INFORMATION

One patty provides 1.75 oz equivalent meat/meat alternate.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salmon, canned, drained	6 lb	3 qt 1 cup (6½ 14¾-oz cans)	12 lb	1 gal 2 qt 2 cups (13 14¾-oz cans)	1 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)		2 Tbsp		¼ cup	
Coriander seeds, whole		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Lemon juice	8 oz	1 cup	1 lb	2 cups	
Egg whites	8 oz	1 cup	1 lb	2 cups	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Panko bread crumbs	12 oz	3 cups	1 lb 8 oz	1 qt 2 cups	
Cilantro, fresh		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
*Red bell peppers, fresh, diced	8 oz	1½ cups	1 lb	3 cups	
Seafood seasoning		2 tsp		1 Tbsp 1 tsp	
Mayonnaise, low-fat	10⅔ oz	1 cup	1 lb 5⅓ oz	2 cups	<p>2 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 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p>3 Bake: Conventional oven: 400 °F for 10 minutes. Convection oven: 375 °F for 8 minutes.</p>
					<p>4 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p>
					<p>5 Critical Control Point: Hold for hot service at 135 °F or higher.</p>
					<p>6 Serve 1 patty.</p>



NUTRITION INFORMATION

For 1 patty.

NUTRIENTS	AMOUNT
Calories	128
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Total Fat	4 g
Saturated Fat	1 g
Cholesterol	37mg
Sodium	293 mg
Total Carbohydrate	7 g
Dietary Fiber	0 g
Total Sugars	1 g
Added Sugars included	N/A
Protein	16 g
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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

Food as Purchased for	50 Servings	100 Servings
Red bell peppers	10 oz	1 lb 4 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

50 Servings	100 Servings
About 8 lb	About 16 lb
About 1 gal/2 sheet pans (18" x 26" x 1")	About 2 gal/4 sheet pans (18" x 26" x 1")

