

Mini Salmon Cakes With Sriracha Lemon Aioli

(Adapted from [Taste and See](#))

For The Salmon Cakes:

2 pounds salmon filet
1 1/2 teaspoon salt
1 1/2 teaspoon pepper
1 large onion, diced, sautéed
2/3 cup plain dried breadcrumbs (or almond meal for Gluten-Free & Low-Carb)
1/2 cup finely chopped fresh parsley
1/3 cup mayonnaise (or Greek yogurt if you prefer)
1/4 cup Dijon mustard
1 large egg (or 2 egg whites), lightly beaten
4 tablespoons lemon juice

Preheat the oven to 400. Rinse and pat dry the salmon, then place on a parchment-lined baking sheet and season with 1/2 teaspoon salt and pepper. Roast until cooked through, about 15 minutes. Allow to cool for 5 minutes then using forks flake or separate the salmon into small pieces.

Place salmon in a large bowl. Add onions, breadcrumbs, parsley, mayo, mustard, egg, & lemon juice. Season with 1 teaspoon salt and pepper, then mix gently.

Using a 1 1/2 inch scoop (or your hands), form the mixture into balls and place on a parchment-lined baking sheet.

If you are freezing the salmon cakes, leave them on the baking sheet and place them in the freezer. Once firm, store them in a resealable freezer bag until needed.

To finish the cakes, bake on 400 for about 15-20 minutes, just until they start to crisp and become golden.

For The Sriracha Lemon Aioli:

1/2 cup mayonnaise (or Greek yogurt if you prefer)
4 teaspoons Sriracha sauce
4 teaspoons lemon juice
1 clove garlic, minced
1/4 teaspoon salt
1/4 teaspoon pepper

Combine all ingredients in a small mixing bowl, and whisk thoroughly. Adjust salt and pepper to taste.