

Salmon Croquettes (Air Fryer)

Ingredients

4 - 4oz Salmon Fillets
3/4 cup Breadcrumbs
1/2 cup Grated Parmesan Cheese
2 Tbsp Red Bell Pepper, 1/8" diced
2 Tbsp Yellow Onion, 1/8" diced
2 Tbsp *Papa Craig's* "Original Seasoning"
2 Tbsp Mayonnaise
2 Tbsp Worcestershire Sauce
Juice of 1 Lemon
1/4 tsp Granulated Garlic
Grated lemon zest and parsley (optional for garnish)

Directions

Salmon

1. Place the salmon fillets on a piece of aluminum foil large enough to make a packet for each fillet.
2. Lightly season each fillet with the granulated garlic and create a foil packet containing the salmon fillet.
3. Place the sealed salmon packets on a sheet pan and place in the oven at 375°.
4. Cook the salmon for 10–15 minutes.
5. Remove the salmon from the oven and let it set for 5 minutes.
6. Be careful when opening the sealed packets so that any steam that escapes from the packet does not burn you.
7. When the salmon is cooked, it should break/flake apart into smaller pieces.
8. Return the flaked salmon to the sheet pan and refrigerate it until it cools completely.

Croquettes

1. Add all the ingredients, except the granulated garlic and 1/4 cup of breadcrumbs, to a mixing bowl and mix. (it will be on the thick side but do not add any more liquid to the mixture)
2. Combine the flaked salmon with the other ingredients until evenly mixed.
3. Form the mixture into 1oz balls and set aside.
4. Using the reserved breadcrumbs, roll each salmon croquette in the breadcrumbs to evenly cover the entire croquette and set on a sheet pan.
5. Repeat step 4 until all the salmon balls are coated with breadcrumbs.

Cooking – Air Fryer Instructions

1. Place the croquettes in the air fryer and lightly spray with pam at 400° and cook for 20 minutes or until the croquettes are golden brown and slightly crisp.
2. Remove the cooked croquettes from the air fryer and place them on a plate or bowl. Top with fresh parsley and lemon zest.
3. Serve with your favorite dipping sauce and enjoy.

Note: You can also fry the croquettes in oil at 350° until the internal temperature reaches 160°.