

Hot Smoked Salmon Cakes with Chives Dressing



Serves 3 Prep 10 mins Cooking 20 mins Easy

Ingredients

3 medium potatoes, peeled and chopped
1/2 lemon, zested and juiced
plus wedges to serve
2 tbsp chives, finely chopped
2 skinless hot smoked salmon fillets, flaked
2 tbsp plain flour
olive oil for cooking
4 tbsp low-fat yoghurt
salad leaves, a handful to serve

1. Cook the potatoes in boiling salted water for 10-15 minutes until tender. Drain and leave to steam for 2 minutes to dry and check that the potatoes are not too wet, otherwise the cakes will stick to the pan. Mash and stir in the lemon zest, spring onions and the hot smoked salmon. Season and shape into 6 patties.
2. Dust the patties in the flour and fry in olive oil for 5 minutes each side until golden and hot throughout.
3. Mix the yoghurt, 1 tbsp chives and lemon juice and season. Serve with the fish cakes adding a few lemon wedges and a salad.

