



Consuela's Cooking Corner

Salmon Patties

Ingredients:

- ❖ 2 eggs
- ❖ 4 slices bacon
- ❖ 6 cups torn green leaf lettuce
- ❖ 4 oz cheddar cheese, cut into 1/2-inch pieces
- ❖ 1 lb cooked, peeled, deveined large shrimp
- ❖ 1 avocado, pitted, peeled, cut into 1-inch pieces
- ❖ 2 tomatoes, cut into wedges
- ❖ 1 1/2 tsp. lemon zest
- ❖ 2 tbsp. lemon juice
- ❖ 1/2 cup olive oil and vinegar dressing or vinaigrette
- ❖ 3/4 tsp. dry mustard powder

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Directions:

- ❖ In pot over high heat, combine eggs with enough water to cover by 1-inch. Bring to boil. Cover. Remove from heat, let stand 15 minutes. Drain.
- ❖ Cover eggs with cold water. When cool enough, peel and cut into wedges.
- ❖ In a large skillet sprayed with cooking spray, cook bacon on medium-high heat until crisp. Drain on paper towels. Break bacon into 1-inch pieces.
- ❖ Line a large serving platter with lettuce. Top with cheese, bacon, eggs, shrimp, avocado, and tomatoes. Add zest and lemon juice to dressing. Add mustard to dressing, mix well. Drizzle over salad.

