

Betty's Easy Salmon Loaf



Published on Apr 8, 2017

Betty demonstrates how to make an Easy Salmon Loaf. This is a quick entrée that can be made using leftover cooked salmon or canned salmon, along with some common pantry ingredients.

Easy Salmon Loaf

1 egg, well-beaten
1 ½ cups finely shredded Cheddar cheese
1 tablespoon milk
1 tablespoon melted butter
¼ to ½ teaspoon salt
¼ teaspoon ground black pepper
1 tablespoon dried parsley flakes
½ cup fresh bread cubes
2 cups cooked salmon, flaked
Topping ingredients:
additional fresh bread cubes
1 additional tablespoon melted butter

In a large bowl, thoroughly combine all ingredients, except topping ingredients. Shape into a loaf and place in a greased 9-inch by 5-inch loaf pan. Cover top of loaf with additional fresh bread cubes. Drizzle additional melted butter over top. Cover with aluminum foil. Bake at 375 degrees (F) for 30 minutes. Remove foil and continue to bake at 375 degrees until bread cubes are beginning to brown. Remove from oven and let rest for 10 minutes. Slice, serve, and enjoy!
--Betty :)