

Salmon and Sweet Potato Treats

Ingredients:

- 2 med. Sweet potatoes cooked
- 2 small cans salmon
- 2 ½ cups whole wheat flour more or less
- 1 tablespoon flaxseeds (optional)

1/4 cup parsley

Directions: Boil the sweet potatoes approx. 20-30 minutes until done. (You should be able to easily stick a fork in them and break them apart).

Put the potatoes into a food processor, add the salmon and pulse and put into a large bowl

When the salmon and sweet potato mixture is combined, add flour and parsley and mix until you have cookie type dough

If adding flaxseeds, you can add at the end. They'll give the treats an extra nutty flavour and more Omega 3's.

Pat onto a cookie sheet using the back of the spoon spread the dough out a little so it's more or less even.

bake @ 350F. for 30 minutes