

Zesty Salmon Burgers

Prep Time: 15 minutes

Servings: 4

Cook Time: 20 minutes

Difficulty: Easy

Ingredients:

For the broiled salmon:

2 salmon filets; skin removed
1 T. unsalted butter; melted
1 t. lemon juice
Salt and pepper

For the burgers:

¼ medium red onion; chopped finely
¼ C. corn kernels
2 T. mayonnaise
8 squirts sriracha sauce*
1 whole egg
2 T. bread crumbs
Salt and pepper
Vegetable oil

For the sauce:

¼ C. mayonnaise
1 T. lemon juice

4 kaiser rolls; toasted
Mache or arugula leaves
Red onion; sliced thinly

**Find this spicy hot sauce in the Asian section of your local grocer's ethnic aisle*



Cooking Instructions:

Set your oven rack to its highest level and turn the broiler on.

Place two salmon filets in the middle of a baking sheet. Generously season with salt and pepper. Using a pastry brush, paint the salmon with butter, then drizzle lemon juice on top. Put the salmon in the oven and bake until slightly golden brown and just cooked through, about 8 minutes.

When the salmon is done cooking, set aside to cool slightly.

Meanwhile, put the chopped red onion, corn kernels, mayonnaise, sriracha sauce, egg, and bread crumbs into a medium-sized bowl. Once the salmon has cooled down, shred it roughly with a fork. Add shredded salmon to the bowl with ingredients. Mix to combine. Add salt and pepper.

Begin to form the patties in your hands and set aside.

Heat a non-stick skillet over medium-high heat with vegetable oil. When the pan is hot, gently place the salmon patties onto it, allowing to cook for about 6-7 minutes on one side, until golden brown, and then gently flipping over to cook on the other side, about another 5 minutes.

Set the cooked salmon patties to the side.

Prepare the sauce by combining the mayonnaise and lemon juice together.

Assemble the zesty salmon burgers by slathering the mayo sauce on the bottom bun, putting the salmon patty over that, then topping with red onions and mache/arugula leaves. Finish with the bun.

Eat!