4 SERVINGS | 47 MINUTES | 506 CALS

Shake Up Your BBQ Traditions With These Delicious Salmon Burgers

SOPHIE VIAU

Ingredients

- 1 lb. salmon fillets, skin removed, cut into 1" pieces
- 3/4 cups Panko bread crumbs
- 2 tbsp parsley, finely chopped
- 2 green onions, finely sliced
- 1 clove garlic, finely chopped
- 2 eggs, slightly beaten
- 2 tbsp salt-reduced soy sauce
- 1 tbsp lemon juice
- 4 hamburger buns
- 4 leaves lettuce
- 1/2 cup Sriracha mayo
- 1/2 cup mayonnaise
- 1 tsp Sriracha

Instructions

PREP: 35M | COOK: 12M | READY IN: 47M

1. Coarsely chop the salmon. In a bowl, combine chopped salmon, breadcrumbs, green onions, parsley, garlic, eggs, soy sauce and lemon juice.
2. Shape the mixture into four patties. Place the patties in a parchment-lined paper plate or foil, cover with plastic wrap and refrigerate for at least 30 minutes.
3. Set the barbecue to medium-high. Place the patties on the oiled barbecue grill, close the lid and cook for 10 minutes in each side or until golden brown. The salmon patties can be delicate so handle with care in the BBQ.
4. Mix the mayonnaise and Sriracha to create a spicy mayo. Spread the mayonnaise inside the buns. Put the lettuce leaves and the salmon patties on the bottom of the loaves. Cover with the top buns.