



Easy Hunger-Fix Salmon Burgers

NIBBLEDISH CONTRIBUTOR

Ingredients

2 salmon fillets
handful of coriander
bit of groundnut oil
bit of honey
grated ginger
1 tsp soy sauce

Couple of radishes, sliced
A few mushrooms, sliced
Small handful of spinach

(well you can make any salad you want really, this is just what I happened to have at the time!)

2 seeded rolls

Instructions

1. Blend the first set of ingredients into mince.
2. Shape into burgers.
3. Add a bit of oil to a pan and fry the burgers for 5 minutes on each side. They should get nice and crispy.
4. Toast your buns, pop in a burger and serve with the salad!