



# 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!