Yummy Lemon Salmon Burgers

NIBBLEDISH CONTRIBUTOR

Ingredients

1 (16 ounce) can salmon, drained and flaked
2 eggs
1/4 cup chopped fresh parsley
2 tablespoons finely chopped onion
1/4 cup Italian seasoned dry bread crumbs
2 tablespoons lemon juice
1/2 teaspoon dried basil
1 pinch red pepper flakes
1 tablespoon vegetable oil
2 tablespoons light mayonnaise
1 tablespoon lemon juice
1 pinch dried basil

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Instructions

1) In a medium bowl, mix together the salmon, eggs, parsley, onion, breadcrumbs, 2

tablespoons of lemon juice, 1/2 teaspoon of basil, and red pepper flakes. Form into 6 firmly packed patties, about 1/2 inch thick.

2) Heat the oil in a large skillet over medium heat. When the oil is hot, add the patties, and cook for 4 minutes per side, or until nicely browned.

3) In a small bowl, mix together the mayonnaise, 1 tablespoon of lemon juice and a pinch of basil. Use as a sauce for your patties.