

Salmon Burger!

Aug 28, 2021

Lighten up the American classic with some saucy salmon -- Bitchin' Burger 2.0! This salmon burg is smothered & covered with zesty Cilantro Chili Bitchin' Sauce and sits atop mixed greens for a light and protein-packed creation. Put your own saucy twist on this totally Bitchin' burger!

Serves: 4 **Prep Time:** 15 mins **Cook Time:** 10 mins **Calories:** 370

Ingredients

1 tub	Cilantro Chili Bitchin' Sauce
16 oz	Fresh Skinless Salmon
½	Red Onion, minced
1 tbsp	Fresh Dill, chopped
1 tbsp	Fresh Cilantro, chopped
1 tbsp	Ginger
1 ½ tsp	Sea Salt
½ tsp	Pepper
1 ½ tsp	Lemon Juice
1 ½ tsp	Honey
1 tsp	Olive Oil
½ cup	Greens
4	Multigrain Seeded Buns

Method

1. Cut salmon into ½ inch cubes and transfer to a food processor.
2. Pulse 5 times or until fully processed.
3. Add your onion, dill, ginger, honey, and sea salt and pepper to the salmon mix.
4. Pulse a few more times.
5. Carefully grab handfuls of the mixture and form into 4

patties. Set off to the side.

6. Prepare a heating pan and drizzle a small amount of olive oil and crank up heat to medium-high.

7. Cook patties for 3-4 minutes or until browned.

8. Flip and cook another 3-4 minutes.

9. Serve on a bed of greens resting on top of multigrain bread.

10. Smother on Cilantro Chili Bitchin' Sauce and tada! One super saucy salmon burger comin' right up!