

Salmon Burger!

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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

Measurement	Ingredient
<b>1 tub</b>	Cilantro Chili Bitchin' Sauce
<b>16 oz</b>	Fresh Skinless Salmon
<b>½</b>	Red Onion, minced
<b>1 tbsp</b>	Fresh Dill, chopped
<b>1 tbsp</b>	Fresh Cilantro, chopped
<b>1 tbsp</b>	Ginger
<b>1 ½ tsp</b>	Sea Salt
<b>½ tsp</b>	Pepper
<b>1 ½ tsp</b>	Lemon Juice
<b>1 ½ tsp</b>	Honey
<b>1 tsp</b>	Olive Oil
<b>½ cup</b>	Greens
<b>4</b>	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!