## **Greek Salmon Burgers**

## **Ingredients**

1/2 cup red bell pepper, diced

1/2 cup yellow bell peper, diced

3/4 cup panko

2 cloves garlic, minced

2 lbs fresh salmon, skin off

1 large egg, lightly beaten

1tbsp soy sauce

1/2 tsp salt

**Cucumber Slices** 

1/2 cup crumbled feta 8 rolls

## **Directions**

Pre-heat grill or grill pan to medium—high. Cook, turning once, until burgers are just cooked through, about 5-7 minutes per side.

Place burgers on rolls. Top burgers with cucumber slices & feta.

