

Jammin' Salmon Burgers

Ingredients

Salmon Fillets, cooked & flaked
2 tsp fresh chopped parsley
1/2 Vidalia onion, diced
2 eggs
1/2 cup panko bread crumbs
1/2 tsp black pepper
1stp kosher salt

1 lemon, zested
2 tbsp grapeseed oil
4 tbsp Dill Mayo: 1/2 cup may, 1/2
lemon juiced, 2 tbsp fresh chopped
dill, pinch cayenne, 1/2 tsp salt, 1/2
tsp black pepper. Combine all in-
gredients & set aside.

Directions

Preheat oven to 400° F. In a medium bowl, combine parsley, onions, eggs, panko, black pepper, salt, lemon zest and dill mayo. Make 4 patties and set aside.

In a large skillet on medium, heat 2 tbsp of grapeseed oil. Place burgers in skillet. Cook over medium heat until browned. Turn and brown other side. Place in oven 3-4 minutes. Serve on buns with Dill Mayonnaise.

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