SALMON BURGERS WITH GREEN GODDESS SAUCE

BURGER INGREDIENTS

1	lb	Salmor	ı fillet	(skinned)
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2 T Onion (red) **OR** Scallion (finely chopped)

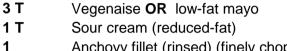
2 T Cilantro (fresh) (chopped)

1/2 t Ginger (fresh) (peeled) (finely chopped)

1/4 t Kosher Salt OR sea salt

1/8 t Pepper

GREEN GODDESS SAUCE INGREDIENTS



Anchovy fillet (rinsed) (finely chopped)

Chives (fresh) (finely chopped) 2 t Parsley (fresh) (finely chopped) 1 t 1 t Capers (rinsed) (finely chopped)

1/2 t Lemon zest (fresh) 1/2 t Lemon juice (fresh)

1 T Extra-virgin olive oil OR canola oil

Pinch Salt Pinch Pepper



DIRECTIONS

- 1 Chop salmon into 1/4 inch pieces using quick, even straight up & down motions with your knife
- 2 Transfer to a large bowl & gently stir in onion (or scallion), cilantro, ginger, salt & pepper
- 3 Divide the mix into 4 patties (1 inch thick)
- 4 Chill in the refrigerator for at least 20 minutes OR up to 2 hours
- 5 Mix all the Green Goddess ingredients
- 6 Heat oil in a large nonstick skillet over medium heat
- 7 Add the burgers & cook until browned on both sides & just cooked through (4 6 minutes)
- 8 Serve the burgers with the sauce

NOTES

- 1 Don't rock the knife when cutting the salmon into quarters or it will turn mushy
- 2 You can prepare ahead by making the salmon mix, cover it & refrigerate for up to 2 hours Cover & refrigerate the sauce for up to 3 days
- 3 Serves 4











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