Sesame Salmon Burgers

Date : 31-10-2018

Ingredients

- Burger buns of your choosing
- 600 grams (or roughly 4 large fillets) salmon
- ¼ cup chopped chives
- 1 tbs garlic powder
- ½ tbs sesame seeds
- ½ tsp pepper
- ¼ tsp salt

Spicy carrot slaw:

- 2 cups peeled and grated carrots

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- 2 tbs peanut butter
- 1 tbs chili garlic paste

Sweet and Spicy Sauce:

- 3 tbs yogurt
- 1 tbs soy sauce
- 1 tbs rice vinegar
- 1 tsp powdered brown sugar
- 1 tsp Sriracha sauce

Method

1. Cut the salmon into small pieces and place into a food processor until the consistency turns smooth
2. Combine salmon with chives, garlic powder, sesame seeds, salt, and pepper
3. Form into patties, and grill on medium heat with your preferred oil (we like to use sesame oil for this one) until both sides turn slightly brown
4. Combine all ingredients for the carrot slaw and mix well
5. Toast burger buns, top with a salmon patty, heap on some carrot slaw, and serve with sweet and spicy sauce on the side!

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