



Salmon Pepper Burgers

Ingredients:

1/2 cup red bell pepper, diced
1/2 cup yellow bell pepper, diced
1 cup panko bread crumbs
2 garlic cloves, minced
2 pounds salmon fillets, finely chopped
2 eggs, beaten
1 tablespoon soy sauce
1 teaspoon lemon juice
1/2 teaspoon salt
olive oil
burger buns
lettuce
tomato

Sesame Mayo

1 cup mayo
2 cloves garlic, minced
1 teaspoon soy sauce
1/2 teaspoon sesame oil

In a medium bowl, combine peppers, panko garlic and salmon. Add beaten eggs, soy sauce, lemon juice and salt. Toss gently to combine. Form mixture into patties.

Lightly coat pan with olive oil and heat over medium heat. Grill patties about 5 minutes per side or until desired degree of doneness.

Meanwhile, in a small bowl, combine all sesame mayo ingredients.

Spread sauce evenly over toasted buns. Top with fixings and salmon burger.

Enjoy!