



Teriyaki Wild Salmon Burger

With Spicy Lemongrass Aioli and Asian Slaw

Yield: 2 servings

Method of Preparation:

Preheat the grill to medium-high heat. While the grill is heating up, combine the mayonnaise, chili sauce, lemongrass, lime zest, and lime juice in a food processor. Pulse the mixture until it is smooth. In a separate bowl combine the rice wine vinegar, sesame oil, cabbage and red bell peppers. Season the slaw to taste with salt and pepper. Lightly spray the burger patties with cooking oil and place on the grill. Cook the burgers about 3-5 minutes per side or until internal temperature reaches 165°F. To build your burger, spread some of the aioli on top of each hamburger bun, then place each salmon burger on the bottom of each bun and top with the Asian slaw.

Serving Suggestion:

Instead of serving these burgers with plain old fries or chips, try serving them with some edamame! Simple boil or steam the edamame and sprinkle with a little salt and pepper.

Extra Touch:

To change this entrée into a quick appetizer, reshape the salmon burgers into sliders! You should be able to get two sliders out of every burger. Use dinner rolls in place of hamburger buns for the perfect bite sized treat.

Ingredients:

2 burgers Sonoma Premium
Teriyaki Wild Salmon Burger
½ cup Mayonnaise
1 tablespoon Chili Sauce, Sriracha or Sambal
1 tablespoon Lemongrass, chopped
1 Lime, zest and juice
2 tablespoons Rice Wine Vinegar
½ tablespoons Sesame Oil
1 cup Napa Cabbage, thinly sliced
¼ cup Red Bell Pepper, thinly sliced
2 Sesame Seed Hamburger Buns, toasted
As needed Salt and black pepper