**SALMON BURGERS**

Submitted by Stefanie Colombo (Animal Science & Aquaculture)

“This is so simple and delicious! You can enjoy them alone, on a traditional bun or in a lettuce wrap. Spicy mayo makes them extra enjoyable!”

**INGREDIENTS**

- 400 g Atlantic salmon fillets (skinless), cubed
- 2 cups cilantro leaves
- ¼ cup chopped sweet onion
- 1 tbsp grated ginger
- 1 tbsp soy sauce
- 1 tbsp Sriracha sauce
- 1 tsp sesame oil

**DIRECTIONS**

1. Toss all the ingredients into a food processor and pulse for a few seconds so the ingredients come together. The mixture should be chunky and will be still be very moist.

2. Form the mixture into four evenly shaped and evenly thick patties. The burgers may seem like they’ll fall apart, but they will firm up.

3. Grill, pan-sear, or bake. Cook until golden brown on the first side. Flip them over and brown the other side. Serve alone, on a traditional bun, or in a lettuce wrap... Spicy mayo goes very well (mayonnaise + Sriracha sauce).