

DINNERLY

Salmon Burgers

with Cucumber Slaw & Dijonnaise



30-40min



2 Servings

WHAT WE SEND

- 8 oz pkg salmon filets ²
- 2 brioche buns ^{1,3,4}
- 1 oz panko ³
- 1 cucumber
- ¼ oz Dijon mustard
- ¼ oz fresh dill
- 1 oz mayonnaise ^{1,5}

WHAT YOU NEED

- kosher salt & ground pepper
- unsalted butter ⁴
- olive oil
- white wine vinegar (or red wine vinegar) ⁶
- egg yolk ¹

TOOLS

- microwave
- medium nonstick skillet

ALLERGENS

Egg (1), Fish (2), Wheat (3), Milk (4), Soy (5), Sulphites (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



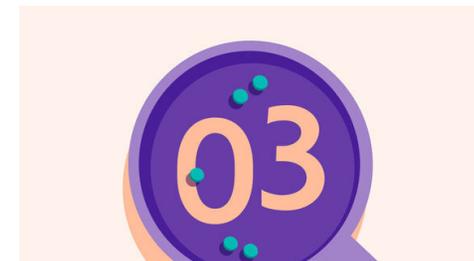
1. Cook salmon

Pat **salmon** dry. Place on a microwave-safe plate; cover with plastic wrap. Microwave until salmon is barely opaque and just able to flake, 30–90 seconds (check every 15 seconds after 30 seconds as microwaves vary). Remove and discard skin; refrigerate while prepping remaining ingredients.



2. Prep ingredients

In a small bowl, stir together mayonnaise and dijon. Pick half the dill fronds from stems. Finely chop remaining dill fronds and stems. Peel cucumber; use a vegetable peeler to shave half the cucumber into wide ribbons, avoiding and discarding seeds. In a medium bowl, combine cucumber ribbons and whole dill fronds; reserve for step 5.



3. Make salmon burgers

Into a medium bowl, flake salmon into large pieces. Add half the mayo-mustard mixture, panko, chopped dill, and 1 large egg yolk; season to taste with salt and pepper. Gently mix until combined, keeping salmon in relatively large flakes. Using wet hands, form mixture into 2 4-inch wide patties (about ¾-inch thick).



4. Cook salmon burgers

In a medium nonstick skillet, melt 1 tablespoon butter over medium heat. Add buns, cut side down and cook until lightly golden brown, 2–3 minutes. Transfer to a cutting board.

In same skillet, heat 1 tablespoon each butter and oil over medium. Add **salmon cakes** and cook until golden-brown, 3–4 minutes per side; transfer to a plate.



5. Assemble & serve

Toss cucumbers with 1 teaspoon each vinegar and oil; season to taste with salt and pepper. Spread remaining dijonnaise on buns. Sandwich with salmon burgers and cucumber slaw. Enjoy!



6.

Extra credit!