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by ewfood

Salmon Burger

Ingredients

1 small salmon steak
½ onion, diced
1tsp. Fresh dill
1fl oz. lemon juice
1oz. Dijon mustard
2tsp. Olive oil
1 whole-grain bun
lettuce and tomato as garnish

Servings
1
Person

Preparation

1. Debone the salmon and in a food processor pulse until it is shredded
2. Transfer the salmon in a bowl and add the lemon juice, dill and onion, mix well
3. Make one or two burger patties out of the meat
4. Heat the oil in a skillet and fry the salmon patties until done
5. Spread the mustard on the bun, add the salmon, lettuce and tomato and serve

Cooks Note

Serves 1-2