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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

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