



Kimchi Pickle Salmon Sandwich

SERVINGS: 4

PREPPING TIME: 15 MINS

COOKING TIME: 20 MINS

Ingredients

1.5lbs salmon
1tbsp grated ginger
1tbsp dried onion
½tsp ground mustard
handful of cilantro
1-2 cloves of garlic
½ cup plain panko
1 egg
1tbsp soy sauce
kimchi pickles
micro broccoli
1tbsp mayonnaise
2tbsp plain Greek yogurt
1tbsp hoisin sauce
1tbsp yuzu ponzu
brioche buns

Directions

1. In a food processor mix salmon, ginger, onion, mustard, cilantro, garlic, panko, egg and soy sauce.
2. Chill for at least 30 minutes.
3. Preheat oven to 400 degrees.
4. In a bowl mix mayonnaise, yogurt, hoisin and ponzu together with a whisk. Refrigerate till ready.
5. Take salmon mixture and make into 4 patties.
6. Bake for about 20 minutes.
7. To prepare take brioche bun, layer sauce on bottom bun, the burger, more sauce, micro broccoli, kimchi pickles and then the top bun.
8. Cut in half if desired and serve with favorite side.

Tender, buttery salmon meets crunchy kimchi pickles for the perfect balance of rich and tangy. Whether you throw it on a toasted brioche or hearty sourdough, every bite delivers smoky, spicy goodness.