

Salmon Burger with Microgreens
Recipe by Keri Winne
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Instructions for Salmon Burgers

1 lb. Coho Salmon (Wild Alaskan caught)
1 scallion chopped
2 Tablespoons dill microgreens or regular dill chopped
1 oz. capers
8 oz. bread crumbs
1 egg
1 lemon grated and juiced
1 teaspoon garlic minced
Salt and pepper

Skin and debone salmon, dice very small.
Add all ingredients in a bowl and mix by hand.
Form 4 patties and set aside

Grill the salmon patties for 3 minutes on each side and finish in the oven 350 degrees fahrenheit for 7 minutes, or bake in the oven for 15 minutes.

Serve on a toasted whole grain bun with Tzatziki Sauce, shaved red onion and add fresh microgreens. **We suggest using arugula and beet microgreens.