

Salmon Burgers



INGREDIENTS:

1 14.75-oz can salmon,
drained
2 scallions, thinly sliced
1 tbsp fresh dill, chopped (or
half that amount dried dill)
½ cup panko breadcrumbs
¼ cup mayonnaise
1 tbsp lemon juice
1 tbsp Dijon mustard
1 egg, beaten
Salt and black pepper
2 tbsp olive oil
Baby spinach, for serving
(optional)

INSTRUCTIONS:

1. Add all the ingredients from salmon to the egg to a bowl. Season lightly with salt and pepper and mix.
2. Divide mixture into five patties.
3. Heat the olive oil in a large skillet over medium heat. Cook the salmon burgers until golden and crispy, about three minutes per side.
4. Drain patties, if needed, and top with baby spinach, if using.
5. Enjoy!

