

Harissa Salmon Sliders, Dill Cucumber Relish

Portion Size: 2 sliders

Yield: 10 sliders

Ingredients:

Rice Vinegar	2 ¼ cup
Dill, Chopped	3 TBSP
Sugar	3 TBSP
Salt	1 ½ tsp
Cucumbers, English, diced	4 cups
Salmon, Fillet	3 pounds
Harissa Seasoning	½ TBSP
Scallion, chopped	½ cup
Red Onion, chopped	½ cup
Lemon Zest	1 tsp
Panko Bread Crumbs	1 cup
Black Pepper	1 tsp
Light Mayonnaise	½ cup
Cooking Spray	as needed
Slider Buns	20

Preparation:

1. In a non-reactive container, combine rice vinegar, dill, sugar, salt, and cucumbers. Allow cucumbers to marinate for 1 hour before serving.
2. Roughly chop salmon. Pulse in a food processor until in small pieces.
3. In a bowl combine salmon, harissa, green onion, red onion, lemon zest, panko, pepper, and light mayonnaise. Mix until evenly distributed.
4. Form into 2 oz. patties.
5. Heat a pan on the stove top. Spray with cooking spray and cook until an internal temperature of 155°F is attained. Patties can also be grilled.
6. Place each cooked salmon burger on the bottom of a slider bun, top burger with 2 tbsp. of cucumber relish, and top bun.

Nutrition Information Per Serving:

Calories	Protein (g)	Carbs(g)	Fiber (g)	Sugar (g)	Total Fat (g)	Sat Fat (g)	Sodium (mg)
400	24	43	2	8	14	3	600



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