

Quick & Easy

THE COSTCO WAY

Kirkland Signature Alaska Salmon Burgers

Makes 6 servings

Salmon Burger Ingredients:

3 – 6 oz cans of Kirkland Signature Alaska Pink Canned Salmon, drained

3 Tbsp chives, chopped

3 Tbsp parsley, finely chopped

2 Tbsp dill, finely chopped

2 eggs, lightly beaten

½ cup breadcrumbs

½ tsp cayenne pepper

1 tsp sea salt

½ tsp pepper

1 Tbsp lemon juice

2 Tbsp mayonnaise

1 Tbsp Dijon mustard

3 to 4 Tbsp olive oil

6 hamburger buns, toasted

Spicy Slaw

Instructions:

In a large mixing bowl, add Alaska salmon. Flake with a fork. Add chives, parsley, dill, eggs, breadcrumbs, cayenne pepper, salt, pepper, lemon juice, mayonnaise and mustard. Mix well. If mixture is dry, drizzle in 1 to 2 tablespoons olive oil. Form Alaska salmon mixture into 6 patties. Chill for 1 hour.

In a large nonstick skillet, heat 2 tablespoons olive oil over medium-high. Cook patties for 4 minutes on each side, or until golden brown. Serve salmon burgers with Spicy Slaw on a toasted bun.

Spicy Slaw Ingredients:

3 cups green cabbage, shredded
1 carrot, peeled and shredded
1 small jalapeño, seeded and finely chopped
1 Tbsp mayonnaise
1 Tbsp lemon juice
1 Tbsp sour cream
1 Tbsp white vinegar
¼ tsp onion powder
½ tsp sea salt
¼ tsp black pepper

Instructions:

In a medium bowl, combine cabbage, carrot and jalapeño. In a small bowl, combine mayonnaise, lemon juice, sour cream, vinegar, onion powder, salt and pepper. Blend well. Add mayonnaise mixture to cabbage mixture. Mix until evenly coated. Chill for 1 hour to let flavors meld. Serve on top of salmon burgers.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

