

Lemon-Dill Salmon Burgers

with Buttered Corn on the Cob

When it comes to well-balanced flavors, lemon, dill and salmon were made to be together. The herbal brightness of dill enhances lemon's citrusy notes—and together, they contrast wonderfully with the richness of salmon. Here, we're showcasing this delicious trio in our irresistible salmon burgers, layered with juicy tomato, peppery arugula and zesty aioli (a classic complement to seafood). Corn on the cob, simply dressed with softened butter, brings even more end-of-season freshness to the plate.

Blue Apron Wine Pairings

Alma Gitana Grenache, 2014

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Ingredients

- 4 Skin-On Salmon Fillets
- 2 Cage-Free Farm Eggs
- 4 Potato Buns
- 2 Ears of Corn
- 2 Ounces Arugula
- 1 Clove Garlic
- 1 Lemon
- 1 Tomato
- 1 Bunch Dill

Knick Knacks

- 4 Tablespoons Butter
- ¼ Cup Mayonnaise
- ¼ Cup Panko Breadcrumbs

Makes: 4 servings | **Calories:** about 840 per serving

Prep Time: 10 minutes | **Cook Time:** 30–40 minutes



1



Cook & flake the salmon:

Pat the **salmon fillets** dry with paper towels; season with salt and pepper on both sides. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned fillets, skin sides up. Cook 2 to 3 minutes per side, or until lightly browned and cooked through. Transfer to a large bowl and set aside to cool for 5 minutes. Remove and discard the skin from the fillets; using a fork, flake the fillets into small pieces. Wipe out the pan.

2



Prepare the ingredients & make the aioli:

While the salmon cooks, wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Remove the butter from the refrigerator. Pick the dill off the stems; discard the stems and roughly chop. Quarter and deseed the lemon. Remove and discard the corn husks and silks; halve the cobs. Halve the buns. Core the tomato; cut into 4 rounds. Peel and mince the garlic; smash with the side of your knife until it resembles a paste (or use a zester). In a bowl, combine the **mayonnaise** and as much of the **garlic paste** as you'd like; season with salt and pepper to taste.

3



Form & cook the patties:

Crack the **eggs** into a bowl; beat until smooth. To the bowl of **flaked salmon**, add the eggs, **breadcrumbs**, **dill** and the **juice of 2 lemon wedges**. Drizzle with olive oil; season with salt and pepper. Gently mix to combine. Set aside for 5 minutes. Using your hands, form into four ½-inch-thick patties; squeeze firmly to tightly pack. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the patties; cook 3 to 5 minutes per side, or until browned and cooked through. Transfer to a plate. Wipe out the pan.

4



Cook the corn:

While the patties cook, add the **corn** to the pot of boiling water and cook 2 to 3 minutes, or until bright yellow and slightly softened. Drain thoroughly and return to the pot. Off the heat, add the **butter** and toss to thoroughly coat; season with salt and pepper. Set aside in a warm place.

5



Toast the buns:

In the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Working in batches, add the **buns**, cut sides down. Toast 30 seconds to 1 minute, or until lightly browned. Transfer to a plate.

6



Assemble the burgers & plate your dish:

In a bowl, combine the **arugula**, the **juice of the remaining lemon wedges** and a drizzle of olive oil. Season with salt and pepper; toss to mix. Spread the **aioli** onto the cut sides of the **toasted buns**. Divide the **cooked patties** and **tomato** between the bun bottoms; season with salt and pepper. Top with the arugula and bun tops. Divide the burgers and **cooked corn** between 4 dishes. Enjoy!