

# Salmon Burgers & Aioli

*with Corn, Arugula & Fresh Oregano*

In this delicious spin on one of America's quintessential meals, we're serving succulent salmon burgers, flavored with fresh oregano. Made by mincing raw salmon fillets, seasoning them, then forming them into patties and cooking them on the stove, our salmon burgers are a light yet incredibly delicious alternative to the typical burger. On the side, we're serving a summer salad of arugula and sautéed shallot and corn. And to complete the meal, we're spreading creamy aioli onto the burgers and topping them with a pinch of arugula.



## Ingredients

- 2 Skinless Salmon Fillets
- 2 Potato Buns
- 2 Cloves Garlic
- 1 Ear Of Corn
- 1 Lemon
- 1 Ounce Arugula
- 1 Bunch Oregano

## Knick Knacks

- 2 Tablespoons Mayonnaise
- 2 Tablespoons Butter
- 1 Shallot
- ¼ Cup Panko Breadcrumbs

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min





1



## Prepare the ingredients:

Wash and dry the fresh produce. Remove and discard the husks and silks of the corn. Cut the kernels off the cob; discard the cob. Peel and mince the shallot. Pick the oregano leaves off the stems; discard the stems and finely chop the leaves. Peel and mince the garlic; using the side of your knife, smash until it resembles a paste (or use a zester). Quarter and deseed the lemon. Halve the buns. Finely chop the salmon and place in a large bowl; thoroughly wash your hands, knife and cutting board after handling the salmon.

2



## Cook the corn & shallot:

In a medium pan (nonstick, if you have one), melt the **half the butter** on medium-high until hot. Add the **corn** and **half the shallot**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the shallot is softened and the corn is lightly browned. Transfer to a large bowl. Wipe out the pan.

3



## Form & cook the burgers:

To the bowl of salmon, add the **breadcrumbs, oregano, half the garlic paste, the remaining shallot** and a drizzle of olive oil; season with salt and pepper. Gently mix to combine. Form into two ½-inch-thick burgers. In the pan used to cook the corn and shallot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **burgers**; cook 3 to 4 minutes per side, or until browned and cooked through. Transfer to a paper towel-lined plate. Wipe out the pan.

4



## Make the aioli:

While the burgers cook, in a small bowl, combine the **mayonnaise, remaining garlic paste, the juice of 1 lemon wedge** and a drizzle of olive oil. Stir to combine and season with salt and pepper to taste.

5



## Make the salad:

While the burgers continue to cook, to the bowl of cooked corn and shallot, add **all but a pinch of the arugula, the juice of remaining lemon wedges** and a drizzle of olive oil; toss to coat and season with salt and pepper to taste.

6



## Toast the buns & plate your dish:

In the pan used to cook the burgers, melt the **remaining butter** on medium until hot. Add the **buns**, cut sides down, and toast 30 seconds to 1 minute, or until lightly browned. Transfer to a clean, dry work surface. Spread a layer of the **aioli** onto the cut sides of the toasted buns. Place a **cooked burger** onto the bun bottoms; season with salt and pepper. Top each with the **remaining arugula** and the toasted bun tops. Divide the **finished burgers and salad** between 2 plates. Enjoy!