

## Slammin' Salmon Sliders



Servings:

**12 ea**

Prep Time:

**15 minues**

Cook Time:

**15 minutes**

### Ingredients

- 14 oz **Canned Salmon**, drained
- 1 **Egg**, beaten
- ½ cup **Plain Bread Crumbs**
- 1 ½ tsp **Garlic**, minced
- 1 **Lemon**, juiced
- 1 **tbsp Dijon Mustard**
- 1 **tsp Worcestershire Sauce**
- 1 **tbsp Olive Oil**
- ½ **tsp Red Pepper Flakes**
- Optional **Salt & Pepper to taste**
- 12 ea **Mini Brioche Rolls**
- 1 ea **Tomato**, sliced
- ½ cup **Shredded Lettuce**
- ¼ cup **Red Onion**, sliced

### Method of Preparation

#### Step 1

In a large bowl, combine salmon, egg, bread crumbs, garlic, lemon juice, dijon mustard, worcestershire sauce, olive oil and spices. Mix well.

#### Step 2

Form into 12 small patties.

#### Step 3

Heat oil in a skillet. Add patties and cook until golden brown on each side, about 4-5 mins per side.

#### Step 4

Build you sliders: brioche roll, your choice of condiment (optional), lettuce, tomato, onion slices and salmon burger.

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