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Sriracha Salmon Burgers & Fresh Herb Cream Cheese

Prep time: 45 minutes

Servings: 4

We were inspired to create this recipe during a family trip to the beach. While searching for shells and playing amongst the tides, we stumbled upon a few fishermen enjoying their freshly-caught lunch camp-fire style right on the beach. After inquiring, we learned their favorite way to enjoy their salmon was just off the fire, topped with sriracha. We thought this sounded like the perfect alternative to our regular BBQ go-to, and thus, the sriracha salmon burger with herbed cream cheese was born (and wholly enjoyed.)

Green Valley Creamery

Ingredients

Roasted Garlic & Fresh Herb Cream Cheese:

1 container GVO cream cheese

1 tbsp EVOO

4 cloves roasted garlic

2 tbsps fresh dill, finely chopped

2 tbsps fresh parsley, finely chopped

¼ cup fresh basil, finely chopped

Juice from ½ lemon

Burgers:

½ pound center-cut salmon fillet, bones and skin removed, finely diced

1 clove of garlic, minced

¼ cup diced red bell peppers

¼ cup diced red onion

1 avocado

½ cup of sunflower greens

2 tbsps finely chopped shallots

2 tbsps srriacha hot sauce

Salt and freshly ground pepper

Instructions

Roasted Garlic & Fresh Herb Cream Cheese:

Combine the dill, parsley, basil, lemon, roasted garlic, and olive oil, cream cheese in a bowl, and mix until herbs are even throughout the spread.

Burgers:

Add salmon to food processor, pulse until it is finely chopped. If you do not have a food processor, you can also finely chop the salmon until it resembles a texture similar to ground chicken.

Add the salmon to a bowl with olive oil, garlic, peppers, salt, pepper, sriracha, and onion.

Form into 4 small slider-sized patties.

Heat a skillet to medium-high heat with one tablespoon of olive oil. Cook burgers for about 2-4 minutes on each side, or until golden brown.

Spread the bottom brioche bun with the herbed cream cheese, top each burger with avocado, sunflower greens, and the other half of the bun, and enjoy!