

Salmon Burgers with Dill Tartar Sauce

Ingredients

- 1 1/2 lbs salmon fillet, skinned, cut into 1-inch cubes
- 1 small shallot, finely diced
- 1 Tbsp capers, rinsed and chopped
- 1 tsp Dijon mustard
- Kosher salt
- Freshly ground black pepper
- 1/2 cup mayonnaise
- 1/3 cup dill pickle relish
- 2 Tbsp chopped fresh dill
- 2 Tbsp fresh lemon juice
- 2 Tbsp olive oil
- 1 cup baby spinach
- 1 small red onion, thin rings
- 1 large tomato, sliced
- 4 hamburger buns, split and toasted

Instructions

1. Pulse half of the salmon in a food processor until coarsely chopped. Transfer to a bowl and repeat with remaining salmon.
2. Mix in shallot, capers, Dijon, and 3/4 tsp each salt and pepper. Form 4 patties and chill.
3. Combine mayonnaise, relish, dill, lemon juice, and 1/4 tsp each salt and pepper for tartar sauce.
4. Heat olive oil in skillet over medium-high heat.
5. Cook patties 2–3 minutes per side until browned and just pink inside.
6. Assemble with spinach, onion, tomato, tartar sauce, and toasted buns.