



CRISPY ONION SALMON BURGERS WITH EASY HERB SAUCE

SeaPak's Salmon Burgers with herb sauce make any meal an easy meal.

Yield:



INGREDIENTS

1 pk.	12.8 oz SeaPak® Salmon Burgers
1/4 C	Plain Yogurt
2 tbsp.	Mayonnaise
2 tsp.	Prepared horseradish
2 tbsp.	chopped fresh herbs (whatever you have on hand: chives, parsley, basil, etc...)
1 pk.	(6 oz) french fried onions (we used French's brand)
2 Unit	Hamburger buns, split and toasted

DIRECTIONS

- 1 Prepare salmon burgers according to package directions and keep warm.
- 2 In a small mixing bowl, stir together the yogurt, mayonnaise, horseradish, and herbs.
- 3 Add salt and pepper to taste.
- 4 To assemble, place the salmon burger patties on top of the bottom of the hamburger buns.
- 5 Top each with a dollop of the herb sauce, french fried onions, and the bun tops. Serve immediately.