



ASIAN SESAME SALMON BURGERS WITH WASABI MAYO

A SeaPak favorite with a Asian twist!

Yield: 4 Servings



INGREDIENTS

- 4 Slice Sesame Buns
- 4 Slice Lettuce, chopped
- 4 Slice Red onion, sliced
- 2 tbsp. Mayonnaise
- 2 tsp. Wasabi Paste
- 1 pk. 12.8oz SeaPak Salmon Burgers

DIRECTIONS

- 1 PREHEAT grill to medium-high heat.
- 2 COMBINE wasabi paste and mayonnaise, set aside
- 3 GRILL onion slices 5 minutes per side and salmon burgers according to package directions. Remove both from grill. Lightly toast hamburger buns on grill.
- 4 PLATE by placing salmon burger on toasted sesame seed bun and topping with grilled onion and lettuce. Spread wasabi mayo on inside of hamburger bun top half. Serve immediately.