

# Green Goddess Salmon Patties

**Makes:** 4 burgers

**Total Time:** 1 hour

## Ingredients

### *salmon patties-*

1lb boneless, skinless salmon  
1 shallot, minced  
2 garlic cloves, minced  
1 large egg  
1/3 cup seasoned bread crumbs  
1/2 teaspoon chipotle chili powder  
1/2 teaspoon smoked paprika  
1/2 teaspoon ground cumin  
1/2 teaspoon salt  
1/2 teaspoon pepper  
2 teaspoons lemon juice  
3 tablespoons chopped fresh herbs- parsley, chives, tarragon  
3-4 tablespoons olive oil

### *green goddess sauce-*

1 avocado  
2/3 cup plain greek yogurt  
1/3 cup mayo  
2 garlic cloves  
1/4 cup chopped parsley  
1/4 cup chopped basil  
2 tablespoons snipped chives  
1/2 lemon, juiced  
salt and pepper

### *toppings-*

4 brioche buns, toasted  
6 oz goat cheese  
greens  
sprouts  
sliced avocado

## Directions

*To make the green goddess sauce-* add all ingredients to the food processor and blend until combined. Set aside in the refrigerator for the flavors to develop.

*To make the patties-* Cut your salmon filet into several smaller pieces and add it to your food processor. Pulse until it is in smaller pieces but not completely ground. Remove the salmon and place it in a large bowl. Add the shallot, garlic, egg, bread crumbs, paprika, salt, pepper, lemon juice and fresh herbs to the bowl. Stir with a large wooden spoon or spatula to combine, then

bring the mixture together with your hands. Form into four burgers that are slightly less than 1 inch tall.

Heat a large skillet over medium heat and add 2 tablespoons of olive oil. Add the burgers and cook on both sides until golden brown, about 2-3 minutes per side. To ensure that the middle is cooked to opaque, turn the heat to low, cover the skillet and cook for another minute or two.

*To assemble the burgers-* Add the salmon patty, goat cheese, avocado, sprouts, greens and goddess sauce to the toasted buns. Serve and enjoy!