

Salmon burgers with Tomato Chutney

Best-Ever Recipes for Two in *America's Test Kitchen*, May-August 2019 issue, p.34

Serves: 2

- 1 (12 ounces) skinless salmon fillet, cut into 1-inch pieces
- ¼ cup panko bread crumbs
- 4 scallions, sliced thin
- ¼ cup chopped fresh cilantro
- 4 teaspoons lemon juice
- 1 tablespoon mayonnaise
- ¼ teaspoon salt
- 1/8 teaspoon pepper
- 2 teaspoons vegetable oil
- 1 tablespoon grated fresh ginger
- 1 tomato, cored, seeded, and chopped
- 1 ½ tablespoon Asian sweet chili sauce
- 2 hamburger buns (HdeH leave aside if you serve as a main dish)



Photograph recipe magazine

1. Pulsed salmon in food processor until there is even mix of finely minced and coarsely chopped pieces of salmon, about 2 pulses, scraping down sides of bowl as needed.
2. Whisk panko, 2 tablespoons scallions, 3 tablespoons cilantro, 2 teaspoons lemon juice, mayonnaise, salt, and pepper together in large bowl. Gently fold in salmon until just combined.
3. Transfer salmon mixture to small baking sheet. Divide mixture into 2 equal portions, gently flatten each portion into 1-inch-thick patty, and press shallow indentation into center of each patty. Cover with plastic wrap and refrigerated for 15 minutes (HdeH can make 4 smaller patties).
4. Meanwhile, heat 1 teaspoon oil in 10-inch nonstick skillet over medium-high heat until shimmering.
5. Add ginger and remaining scallions and cook until fragrant, about 1 minutes. Add tomato, chili sauce, and remaining 2 teaspoons lemon juice and cook until mixture is very thick, about 6 minutes. Stir in remaining 1 tablespoon cilantro and season with salt and pepper to taste, transfer chutney to bowl and wipe skillet clean with paper towels.
6. Heat remaining 1 teaspoon oil in now-empty skillet over medium heat until shimmering. Gently place patties in skillet and cook until crispy and browned on both sides, about 4 minutes per side. Serve burgers on buns with tomato chutney.