



Salmon Burgers

with Chive Aioli and Mâche

Fragrant chive aioli is slathered over salmon burgers made with classic pairings: briny capers, tangy Dijon mustard, and horseradish. A refreshing mâche salad is the perfect side.

25-35 minutes

Serves 2 people

680 calories per serving

Plated.

Ingredients

- 1 lemon
- 3 scallions
- 1 ounce mâche
- 1/8 ounce chives
- 1 tablespoon capers
- 12 ounces chopped salmon
- 2 packets Dijon mustard
- 1 tablespoon horseradish
- 1/4 cup panko breadcrumbs
- 2 packets mayonnaise
- 1 tablespoon red wine vinegar
- 2 brioche buns
- 3 ounces baby lettuce

You'll Need

- 2 1/2 tablespoons olive oil
- kosher salt
- black pepper
- 12" medium pan

Recipe Tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Be sure to pack salmon burgers as tightly as possible. Chilling them in the refrigerator before cooking helps them hold together.

USDA recommends cooking fish to 145°F.

Great food starts with great ingredients. We're proud to send you fish sourced sustainably and domestically.



1. Prepare Ingredients

Halve **lemon**. Rinse remaining produce. Trim and discard **scallion** roots and thinly slice. Trim and discard dirt from **mâche**, if necessary; rinse leaves and tear into bite-size pieces. Finely chop **chives**. Roughly chop **capers**. Pat **salmon** dry with paper towel.



2. Make Burgers

In a medium bowl, stir together **mustard, horseradish, breadcrumbs, scallions, capers, and salmon**. Season with **1/2 teaspoon kosher salt and pepper**. Using your hands, mix well. Divide mixture evenly and form into 2 patties, about 1-inch thick (see Recipe Tip). Transfer to a plate and place in refrigerator to chill until firm, 5-10 minutes.



3. Make Aioli and Vinaigrette

While burgers chill, stir together **mayonnaise, chives, juice of 1/2 lemon** in a small bowl. Taste and add **salt and pepper** as needed. In a separate large bowl, whisk together **red wine vinegar and 1 1/2 tablespoons olive oil**. Taste and add **salt and pepper** as needed. Use remaining lemon to brighten a glass of water.



4. Toast Buns

Halve **buns** crosswise, place cut-side down in a medium pan over medium heat, and toast until light golden and warmed through, 2-3 minutes. Remove from pan and set aside.



5. Sear Burgers

Add **1 tablespoon olive oil** to pan from buns over medium heat. When oil is shimmering, add **burgers** and sear until golden brown on outside and medium, 4-5 minutes per side.



6. Plate Burgers

Add **baby lettuce and mâche** to bowl with vinaigrette and toss to coat. Top **bun bottoms** with **salmon burgers** and **aioli**. Finish with **bun tops** and serve with **salad** alongside. Congrats on making a burger worthy of being on any city guide's top 10 list.

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