



# Hawaiian Salmon Burger with Cucumber Sunomono Salad



Hawaiian salmon burger on a seeded bun with grilled pineapple and sweet soy aioli.

Prep Time: 25 minutes (plus at least an hour for marinating cucumber)

Cook Time: 15 minutes

Yield: 1 burger with 1/2 cup cucumber salad per serving

- 4 sesame seed Hawaiian buns
- 8 teaspoons sweet, spicy aioli
- 4 grilled teriyaki salmon burgers
- 4 (1/4-inch) slices fresh pineapple, core removed
- 1 cup thinly sliced onion rings, about 12 rings
- 4 leaves Boston Bibb lettuce
- 2 cups cucumber sunomono salad

### To Prepare Hawaiian Salmon Burger with Cucumber Sunomono Salad:

1. Heat a grill or griddle over medium-high heat and spray carefully with nonstick pan spray.
2. Grill the salmon patties on each side for 3 to 4 minutes until golden brown and an internal temperature of at least 155 degrees Fahrenheit.
3. Place pineapple rings on the grill. Cook 5 minutes on each side until grill marks are visible.
4. Spread 1 teaspoon of aioli on each Hawaiian roll's crown and heel.
5. Assemble the burgers as follows on the heel of the rolls: 1 teriyaki salmon burger, 1 slice grilled pineapple, 1/4 cup thinly shaved red onions, 1 lettuce leaf
6. Place the crown of the bun on the burger to close. Enjoy immediately with 1/2 cup of cucumber sunomono salad.

### Teriyaki Salmon Burgers

- 1 pound raw salmon, cut into 1-inch pieces
- 3 tablespoons low-sodium teriyaki sauce
- 3 tablespoons very finely chopped shallots
- 1 tablespoon very finely chopped garlic
- 1 teaspoon very finely chopped ginger
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons sliced green onions

### To Prepare Teriyaki Salmon Burgers:

1. Place the salmon, teriyaki sauce, shallots, garlic, and ginger in a food processor.
2. Pulse the mixture several times and scrape down the sides of the bowl between pulses until the mixture is well chopped and thoroughly combined.

NOTE: Test the mixture by forming a small (1 tablespoon) patty to see if it holds together. If it is too loose, pulse the mixture a few more times, testing after each pulse.

3. Transfer the salmon mixture to a large bowl and mix in salt, pepper, and sliced green onions. Divide the mixture into 4 patties. Cover and keep refrigerated until ready to cook.



### Sweet Spicy Aioli (makes 1/2 cup)

- 2 teaspoons low sodium soy sauce
- 1 teaspoon honey
- 1/2 teaspoon very finely chopped ginger
- 1/2 teaspoon very finely chopped garlic
- 2 teaspoons sambal oelek
- 1 teaspoon chopped flatleaf parsley
- 1/2 teaspoon finely chopped lemon zest
- 4 teaspoons lemon juice
- 1/4 teaspoon ground black pepper
- 6 tablespoons mayonnaise

### To Prepare Sweet Spicy Aioli:

1. Combine all ingredients in a small bowl. Whisk until well combined. Cover and keep refrigerated until ready to use.

### Sesame Seed Hawaiian Buns

- 4 Hawaiian hamburger buns
- 1 teaspoon olive oil
- 1 teaspoon white sesame seeds

### To Prepare Sesame Seed Hawaiian Buns:

1. Preheat the oven to 350 degrees Fahrenheit.
2. Place the Hawaiian rolls on a paper-lined baking sheet. Brush the top of each bun with 1/4 teaspoon olive oil. Sprinkle 1/4 teaspoon sesame seeds over the top of each bun.
3. Bake the buns for 5 minutes until the sesame seeds are fragrant; remove them from the oven and allow them to cool.

### Cucumber Sunomono Salad

- 1 large cucumber, washed and sliced into long, thin ribbons
- 1 1/2 teaspoons kosher salt
- 1/4 cup unseasoned rice wine vinegar
- 1 1/2 teaspoons granulated sugar
- 1/2 teaspoon sesame oil
- 1 teaspoon toasted sesame seeds

### To Prepare Cucumber Salad Sunomono:

1. Place the cucumber ribbons in a colander and sprinkle with salt. Set them aside for 10 minutes to allow the salt to draw out water from the cucumbers.
2. Gently squeeze the cucumbers to remove excess water.
3. Place the rice wine vinegar, sugar, and sesame oil in a small bowl and whisk until the sugar dissolves.
4. Place the drained cucumbers in a 2- to 3-cup container. Pour the vinegar mixture over the cucumbers and add sesame seeds. Gently mix to coat the cucumbers. Cover and marinate in the refrigerator for at least one hour.

**Allergens:** Milk, Eggs, Wheat, Soybean, Fish, Mustard, Sesame, Sulphites, Gluten

### Brooke Williamson

The star of "Top Chef" and "Tournament of Champions" brings a seasonal menu inspired by her signature California style: climate-friendly dishes and ingredients that feed your wellness.