

Hoisin Salmon Burgers with Ginger Mayo {Paleo}

Prep time: 15 mins Cook time: 10 mins Total time: 25 mins Yield: 4 burgers

Ingredients

Hoisin Salmon Burgers:

- ½ small white onion, peeled and quartered
- 1 large clove garlic, peeled
- ¾ lb (340 g) boneless, skinless salmon fillet, chopped into 2-inch pieces
- 1 tablespoon hoisin sauce (see Note)
- 2 teaspoons fresh-grated ginger
- ¼ + ⅛ teaspoon fine sea salt
- ¼ teaspoon ground black pepper
- 4 tablespoons almond meal
- 2 to 3 tablespoons coconut oil, for frying

Sweet and Spicy Ginger Mayo:

- 4 tablespoons light mayo
- 1 teaspoon coconut aminos (or tamari sauce)
- 1 teaspoon rice wine vinegar
- 1 teaspoon chili garlic sauce, such as Sriracha (more or less to taste)
- ½ teaspoon raw honey (preferably local)
- ½ teaspoon fresh-grated ginger

Other:

- Mixed greens, for serving
- Sesame seeds, for garnish
- Thinly sliced scallion, for garnish

Instructions

1. For the burgers, add the onion and garlic to a food processor and pulse until very finely chopped. Add the salmon, hoisin sauce, ginger, salt, and black pepper and pulse until very finely chopped (not pureed). Add the almond meal and pulse a couple times just to combine. Divide into 4 equal portions and shape each into a patty.
2. Add the coconut oil to a medium skillet over medium heat; once the oil is rippling, add the salmon patties. Cover the skillet (leaving the lid slightly ajar) and cook until browned on both sides and fully cooked in the center, about 3 to 5 minutes per side, flipping once.
3. For the mayo, whisk together all ingredients.
4. Serve the salmon burgers on a bed of mixed greens topped with a sprinkling of sesame seeds and sliced scallion, along with the ginger mayo.

Notes

Recipe adapted from Paulette Lambert's recipe for Hoisin Salmon Burger with Ginger Aioli in *The Wellness Kitchen* (Adams Media; December 2014).

Hoisin Sauce: To keep this dish paleo, use my [Chinese-Inspired Plum Sauce](#) instead of hoisin sauce.

Recipe by An Edible Mosaic™ at <http://www.anediblemosaic.com/hoisin-salmon-burgers-with-ginger-mayo-recipe-plus-the-wellness-kitchen-cookbook-review-giveaway-and-ga-with-paulette-lambert/>