



Recipe from BigFish Brand™ BigFish Brand Piri Piri Salmon Burger

Try this quick and easy way to make a salmon burger with a difference that's full of punchy flavour. A spicy taste sensation!

Preparation time: 15 minutes

Cooking time: 10-15 minutes

Serves two

2 BigFish Brand Piri Piri Fillets
2 bread rolls (ciabatta is nice, or try a large wholegrain bread bun)
1 tub Tzatziki

OR make fresh Tzatziki with
300g good Greek yoghurt
1/2 clove garlic, finely chopped
1/2 cucumber, roughly chopped with core removed.
1/2 juice of lemon
Fresh mint, roughly chopped

For the salsa
1/2 lime, juiced
One freshly grated Carrot
1/2 cucumber, diced
1 medium tomato, finely diced
1/4 red onion, finely diced
Fresh parsley

Method

1. Remove all packaging from the salmon fillets and loosely wrap in lightly oiled tin foil. Place in oven and cook for 35-40 minutes until cooked. OR Microwave instructions
2. To make tzatziki place the yoghurt, garlic, cucumber, lemon juice, mint and a pinch of salt and pepper in a bowl. Mix to combine all of the ingredients together. Place into an airtight container and place in the fridge until ready to use.
3. Place strips of cucumber, freshly grated carrot, red onion and tomato in a bowl and coat with the juice of 1/2 lime. Leave to one side until ready to serve.
4. To serve, slice 2 bread buns and place one of the cooked salmon fillets into each bun. Top with tzatziki, cucumber, carrot, onion and tomato and top with fresh parsley.

