



Tortilla Crusted Chipotle Salmon Sliders

Tom
(Serves 8)

Ingredients:

1 cup tortilla chip crumbs (crushing them in a food processor is the best way to go)
1 lb boneless salmon filet
1 shallot, minced
2 garlic cloves, minced
1 large egg
1/3 cup seasoned bread crumbs
1 tbsp Adobo sauce from a can of Chipotle peppers in Adobo
1/2 tsp Chipotle chili powder
1/2 tsp smoked paprika
1/2 tsp ground cumin
1/2 tsp salt
1/2 tsp pepper
2 tbsp chopped fresh parsley
3 to 4 tbsp olive oil
8 slider buns (I used potato rolls!)
6 oz goat cheese
2 cups spring greens or your favorite lettuce
2 avocados, sliced
Sriracha, for topping if desired

Directions:

Place the tortilla chip crumbs on a large plate.
I blend the tortilla chips first in the food processor, then move on to the salmon.
Add the salmon filet (I cut mine into 4 pieces) to the food processor.
Pulse until it is in small pieces but not completely ground up.
Remove salmon and put it in a large bowl.

Add the shallot, garlic, egg, bread crumbs, adobo sauce, spices, salt and pepper and parsley to the bowl.

Use a large spoon to combine then bring the mixture together with your hands.
Form the mixture into 8 sliders that are slightly less than diameter - or however many you want so they fit the size of your slider buns.

Press each slider into the tortilla crumbs on the plate. Coat the entire slider and repeat. Heat a large skillet over medium heat and add spoon of the olive oil.

Add the sliders (I do it in two batches) and cook on both sides until golden brown, about 2 to 3 minutes per side. I want the insides of the burger to be opaque, so I usually turn the heat down to low and cover the skillet for another minute or two to that they are cooked.

To assemble the sliders, add the greens on the bottom of the bun and top with 1 to 2 tbsps of goat cheese.

Place the burger on the goat cheese, followed by the chipotle mayo, the avocado and sriracha if you want some extra heat.

Serve immediately!

Chipotle Mayo

Ingredients:

½ cup mayonnaise
1 chipotle pepper
1 tsp adobo sauce

Directions:

Add the ingredients to a blender or food processor and puree until smooth.

You can totally do this in advance!