

Salmon-Dill Burgers

with Marinated Cucumber & Roasted Potatoes

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Bright and aromatic, dill is a longtime favorite to pair with rich salmon. In tonight's salmon burgers, it adds a layer of freshness along with tart sour cream and marinated cucumber. Forming the patties with breadcrumbs and egg helps bind them together—be sure to let them rest for at least 5 minutes before cooking, to ensure the breadcrumbs soak up plenty of moisture and keep the burgers intact in the pan.



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Ingredients



2
SKIN-ON SALMON
FILLETS



1
CAGE-FREE
FARM EGG



2
SESAME SEED
BUNS



2 cloves
GARLIC



1
PERSIAN
CUCUMBER



3/4 lb
YUKON GOLD
POTATOES



1 bunch
DILL

KNICK KNACKS:



1 Tbsp
SUGAR



1 Tbsp
WHITE WINE
VINEGAR



1/4 cup
PANKO
BREADCRUMBS



1/4 cup
SOUR CREAM

Burgers: A - 2 some fishy taste, but overall good
Potatoes: B - kinda boring, but well-cooked

Sat 6-3-17



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1 Prepare the ingredients & season the sour cream:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the potatoes lengthwise into 1-inch-wide wedges.
- ☐ Thinly slice the cucumber into rounds.
- ☐ Peel and finely chop the garlic.
- ☐ Finely chop the dill.
- ☐ Halve the buns.
- ☐ Place the sour cream in a bowl; season with salt and pepper to taste.

#Punch

2 Roast the potatoes:

- ☐ Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, skin side down. Roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven. Set aside in a warm place.



3 Cook & flake the salmon:

- ☐ While the potatoes roast, pat the **salmon fillets** dry with paper towels; season with salt and pepper on both sides. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned fillets, skinless side down. Cook 2 to 3 minutes per side, or until lightly browned and cooked through. Transfer to a large bowl. Wipe out the pan.
- ☐ When cool enough to handle, carefully remove and discard the skin from each cooked fillet. Using 2 forks, flake the fillets into small pieces.

4 Marinate the cucumber:

- ☐ While the potatoes continue to roast, in a bowl, combine the **cucumber, vinegar, sugar, half the garlic**, and a drizzle of olive oil; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



5 Form & cook the patties:

- ☐ While the cucumber marinates, to the bowl of **flaked salmon**, add the **dill, egg, breadcrumbs, remaining garlic**, and a drizzle of olive oil. Season with salt and pepper; gently mix to combine. Using your hands, form the mixture into two 3/4-inch-thick patties. Transfer to a plate and let rest for 5 minutes.
- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Carefully add the patties and cook 3 to 5 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate and set aside in a warm place.



6 Toast the buns & plate your dish:

- ☐ Add the **buns**, cut side down, to the pan of reserved fond. (If the pan seems dry, add a drizzle of olive oil.) Toast on medium-high 1 to 2 minutes, or until browned. Transfer to a clean, dry work surface.
- ☐ Spread a layer of the **seasoned sour cream** onto the cut sides of the toasted buns. Top the bun bottoms with the **cooked patties** and **marinated cucumber** (draining before adding). Complete the burgers with the bun tops.
- ☐ Divide the burgers and **roasted potatoes** between 2 dishes. Enjoy!