



DIRECTIONS

1. In a large bowl, combine the cabbage, carrots and green onions.
2. Greek yogurt combine with garlic powder, ginger, hoisin and sriracha sauce. Add salt and pepper. Mix together with vegetables.
3. Bake the buns in the oven until they are crispy.
4. On bun put salmon pieces in teriyaki sauce, on the salmon put vegetable mix. Than put other half bun and burger are ready!

Teriyaki salmon burger



4 servings



30 minutes

INGREDIENTS

Atlantic salmon in teriyaki sauce

Chopped onions

Grated ginger

Hoisin sauce

Garlic powder

Sriracha sauce

Buns

Greek yogurt

Cabbage

Carrot

Salt

Pepper

