

Prawn & Salmon Burgers with Mayo



Serves 4

Prep 15 mins

Cooking 10 mins

Easy

Ingredients

180g pack peeled raw prawns, roughly chopped
4 skinless salmon fillets, chopped into small chunks
3 spring onions, roughly chopped
1 lemon, zested and juiced
small pack parsley
60g mayonnaise or Greek yogurt
2 Little Gem lettuces, shredded
1 cucumber, peeled into ribbons
1 tbsp olive oil
4 seeded burger buns, toasted, to serve

1. Briefly blitz half the prawns, half the salmon, the spring onions, lemon zest and half the parsley in a food processor until it forms a coarse paste. Tip into a bowl, stir in the rest of the prawns and salmon, season well and shape into four burgers. Chill for 10 mins.
2. Mix the mayo and some lemon juice together in a small bowl, season to taste. Mix the lettuce with the cucumber, dress with a little of the remaining lemon juice and 1 tsp olive oil, then set aside.
3. Heat the remaining oil in a large frying pan and fry the burgers for 3-4 mins each side or until they have a nice crust and the fish is cooked through. Serve with the salad on the side or in toasted burger buns, if you like, with a good dollop of the mayo.