



Makes 10 sliders

Ingredients

- 500g salmon fillets
- 1 medium-size onion - grated
- A handful coriander - chopped
- 1 egg
- 20 g breadcrumbs - I prefer fresh
- 30 ml soy sauce
- Salt and pepper to taste
- Juice of 1 lemon

For frying

- 45 ml olive oil

To assemble

- 10 small bread rolls
- ½ a cabbage shredded - I use red and green cabbage
- 200 ml mayonnaise
- 15 ml Sriracha sauce
- A handful coriander - chopped
- 3-4 tomatoes - thinly sliced
- butter lettuce

Method

1. Place all the ingredients for the salmon patties in a food processor and blitz the machine until the mixture comes together. Do not over process, you still want a little texture.
2. Heat a skillet and add the olive oil to the pan.
3. Make 10 even-sized patties and fry in the skillet until light golden brown on the outside, but still pink on the inside.
4. Mix the shredded cabbage, the mayonnaise, sriracha and coriander until well blended.
5. To assemble the sliders, cut the rolls open. Place some lettuce and a slice of tomatoes on the bottom half of the bun. Top with a salmon patties.
6. Top the patties with some coleslaw and more of the mayo mix.

Serve immediately.