

Salmon Burger with Peppadew Relish

Servings: 1

INGREDIENTS

- 1 ea Chef's Line™ salmon burger
- 1 sl Havarti dill cheese
- 1 ea Chef's Line 9-grain sprouted bun
- 2 oz Peppadew relish (see right)
- 4 oz French fries
- 2 t Chesapeake Bay seasoning

PREPARATION

Cook burger about 3 minutes per side, adding cheese to melt. Transfer to bun, top with relish. Add to plate with French fries and serve.



Peppadew Relish

INGREDIENTS

- 8 oz Peppadew peppers, diced
- 2 oz almonds, toasted
- 1 T shallots, chopped
- 1 t garlic, chopped
- 1 T fresh dill, chopped
- 2 oz extra virgin olive oil
- tt sea salt and cracked pepper

PREPARATION

In a medium bowl, combine all ingredients and let stand for 4 hours.

