

## Sesame Crusted Salmon Burger with Tarragon Mayonnaise

Servings: 1

### INGREDIENTS

- 1 ea Chef's Line™ salmon burger
- 1 T hulled black sesame seeds
- 1 ea Chef's Line 9-grain sprouted bun
- 1 T tarragon mayonnaise (see right)
- 3 oz zucchini fries (see right)

### PREPARATION

Sprinkle sesame seeds on both sides of the salmon burger and grill the burger until cooked through. In an oven or on a flattop griddle, toast the bun. Serve the salmon burger on the bun with the tarragon mayonnaise and top with zucchini fries.

### Tarragon Mayonnaise

#### INGREDIENTS

- 1 c mayonnaise
- 1 t lemon juice
- 1 t Rykoff-Sexton International™ tarragon white wine vinegar
- 1 t fresh tarragon, chopped

#### PREPARATION

Combine all ingredients. Set aside.

### Zucchini Fries

#### INGREDIENTS

- 2 ea medium zucchinis, sliced on a slicer and cut into strips

#### PREPARATION

In a pot, heat 1 inch of oil. When the oil temperature reaches 330°, add zucchini fries and fry until golden brown.

