

ASIAN BBQ SALMON SLIDERS

Yield: 6 servings (2 sliders each)



TOTAL TIME: 55 minutes

INGREDIENTS

- ½ seedless cucumber, peeled, thinly sliced
- 1 green onion, thinly sliced
- ½ Tbsp. Wegmans Rice Vinegar
- 2 pkgs. (6 ct. each) Salmon Sliders
- ¼ cup Wegmans Asian Style BBQ Sauce
- 4 leaves green leaf lettuce, torn into 3 pieces each
- 1 pkg. (12 ct.) Wegmans Slider Rolls

PREPARATION

1. Toss cucumber, onion and rice vinegar in large bowl. Chill covered, until ready to serve, at least 30 minutes and up to 3 hours. Drain, discarding liquid.
2. When ready to serve: Preheat grill on high for 10 min. Clean grill with wire brush. Using soft cloth, coat grill grate lightly with vegetable oil. Place salmon burgers on grill; reduce heat to medium.
3. Sear burgers on grill 2 min., until they have changed color about one-quarter of the way up from the bottom. Turn over; brush top of burgers with BBQ sauce. Sear 2–3 min. Turn again; brush with BBQ sauce and reduce heat to medium-low. Close lid.
4. Cook 5–7 min., until internal temp. reaches 165 degrees (check by inserting thermometer halfway into thickest part of burgers). Transfer to clean platter; set aside.
5. Arrange lettuce on slider rolls; top with burger. Top with onion-cucumber mixture; serve.

NUTRITION

Per serving: Calories: 590; Fat: 19 g; Cholesterol: 100 mg; Carbohydrates: 56 g; Protein: 43 g; Fiber: 1 g; Sodium: 830 mg.

Recipe courtesy of Wegmans