



## Salmon Burgers with Avocado & Asian Slaw

**Prep: 15 minutes**

**Grill: 8 minutes Serves: 4**

- 1 green onion, thinly sliced
- ½ cup matchstick-cut carrots
- ½ cup thinly sliced Napa cabbage
- ¼ cup thinly sliced red bell pepper
- 2 tablespoons hoisin sauce
- ¼ cup olive oil mayonnaise
- 2 teaspoons fresh lime juice
- 1½ teaspoons chopped fresh cilantro
- ⅛ teaspoon garlic powder
- 1 pinch ground red pepper
- 4 salmon burgers
- 4 brioche buns
- 1 ripe avocado, peeled, pitted and sliced

1. Prepare outdoor grill for direct grilling over medium heat. In medium bowl, toss onion, carrots, cabbage, bell pepper and hoisin until well combined; cover and refrigerate until ready to serve.
2. In separate small bowl, stir mayonnaise, lime juice, cilantro, garlic powder and red pepper until well combined; cover and refrigerate until ready to serve.
3. Place burgers on hot grill rack; cover and cook 8 minutes or until internal temperature reaches 145°, turning once. About 2 minutes before burgers are done, place buns, cut side down, on hot grill rack; cook 2 minutes or until buns are toasted.
4. Spread bottom halves of buns with mayonnaise mixture; top with burgers, slaw, avocado and top buns.