



Hot Smoked Salmon Sliders



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 15 mins

 3-4 servings

INGREDIENTS

- 1 pack Andrei's Hot Smoked Salmon (approx. 300g), flaked
- 4 slider buns (brioche or dinner rolls)
- ¾ cup plain Greek yogurt or mayonnaise
- 1 tbsp lemon juice
- 1 tbsp lemon zest
- 2 tbsp chopped fresh herbs of choice (tarragon, dill)
- Salt & pepper to taste
- ¼ medium red onion, thinly sliced
- ¼ cup fresh greens of choice (spinach, lettuce, arugula)

DIRECTIONS

1. For the sauce, stir together yogurt/mayonnaise, herbs, lemon zest and lemon juice and season with salt & pepper to taste.
2. To assemble the sliders, scoop a dollop of the sauce on both sides of the bun. Add the greens and some slices of red onion on the bottom half of the bun. Place flakes of hot smoked salmon on top of the greens then top with the other half of the bun.
3. Serve with a side salad and your favorite chips. Enjoy!

**For a simple meal, try the Hot Smoked Salmon with rice or a bowl of pasta and drizzle with any of the suggested sauce combinations.*



COOKING TIP

Simply change up the sauce by using any of these combinations:

1. Greek yogurt + chives
2. mayonnaise + gochujang
3. mayonnaise + honey + mustard



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