

Salmon Sliders with Roasted Salsa Verde

- 14 oz [Alaskan sockeye salmon](#), well mashed
- 1 egg
- 2-3 scallions, finely chopped
- 1/3 c chopped parsley or cilantro
- 1 c [Panko](#) or breadcrumbs (optional)
- sea salt and freshly ground black pepper
- 1 T olive oil
- 1/2 c [World Table Roasted Salsa Verde](#)
- 1 c [Avocado Dip or Oh My Guacamole](#)

Pre-heat oven to 380F. In a medium-sized mixing bowl, combine salmon, egg, scallions and parsley. Form into small patties. Lightly brush patties with olive oil then dip in Panko. Bake for 15 minutes, turning very carefully at half-time so they don't fall apart. Serve on a Boston lettuce leaf, with [World Table Roasted Salsa Verde](#) and [Avocado Dip](#). Makes 13 small patties. Serves 4-6.

Jittery Cook