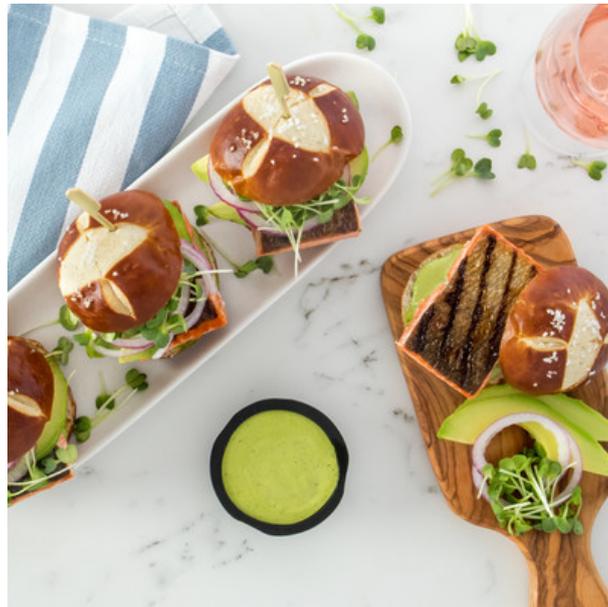


Grilled Alaska Salmon Sliders with Avocado, Microgreens, and Green Goddess Aioli



Preparation Time: 20 minutes

Cook Time: 10 minutes

Servings: 4-8 (makes 8 sliders)

Ingredients:

For the green goddess aioli:

1/3 cup parsley leaves

3 tablespoons tarragon leaves

2 tablespoons minced chives

2 tablespoons freshly squeezed lemon juice

1 teaspoon anchovy paste

1 clove garlic

1/2 teaspoon salt

1/2 cup mayo

For the grilled salmon:

1 1/2 tablespoons olive oil

1 teaspoon kosher salt

2 pounds Alaska salmon, skin on, cut into 8 even pieces (around 2 to 3 square inches)

For the sliders:

8 mini pretzel buns

1 avocado, sliced

1/2 red onion, thinly sliced

Microgreens

Description:

1. For the green goddess aioli: Put parsley, tarragon, chives, lemon juice, anchovy paste, garlic, and salt in a blender and blend on high until smooth. Add mayonnaise and blend again until fully combined. Set aside. This can be made ahead and refrigerated for up to five days.
2. For the grilled salmon: Fire up the grill to preheat and carefully oil the grates. Lightly brush salmon on all sides with olive oil and season with salt. Put salmon fillets on the hot grill, skin side up, and cook, covered for 4 minutes, until the fish easily releases from the grill (if it sticks when you go to flip it, give it another minute). Flip and cook on the other side for another 2 to 5 minutes, depending on how thick the salmon is, until it's cooked through and skin is crispy. Transfer to a plate. You can remove the salmon skin at this time or keep it on.
3. Assemble the sliders: Spread an even layer of green goddess aioli on either side of each mini pretzel bun. Top bottom bun with a salmon fillet, a slice or two of avocado, red onion, and a small handful of microgreens. Close the sandwich and serve.