

# Quick & Easy

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## THE COSTCO WAY

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### Alaska Pink Salmon Sliders

Makes 12 servings

#### Ingredients:

1 small ( $\frac{3}{4}$  cup) sweet onion, grated  
3 Tbsp shallots, diced  
1 tsp garlic, minced  
1 cup panko breadcrumbs  
3 ( $1\frac{1}{2}$  Tbsp) green onions, thinly sliced  
 $\frac{1}{3}$  cup dill, chopped  
 $\frac{1}{2}$  Tbsp Italian parsley, chopped  
2 eggs  
 $\frac{1}{2}$  cup Kirkland Signature Parmesan Cheese, grated  
1 Tbsp capers, drained  
2 tsp Dijon mustard  
3 Tbsp mayonnaise  
1 tsp Tabasco sauce  
1 tsp black pepper  
2 – 12 oz cans Kirkland Signature Alaska Pink Salmon, drained  
Kirkland Signature Nonstick Cooking Spray  
1 package King's Hawaiian Sweet Dinner Rolls  
Tartar sauce, chipotle spread or aioli

#### Instructions:

Preheat oven to 420 F. In a large mixing bowl, add sweet onion, shallots, garlic and breadcrumbs. Combine with a large spoon. Add green onions, dill, parsley, eggs, Parmesan, capers, mustard, mayonnaise, Tabasco sauce and pepper. Mix well. Add Kirkland Signature Alaska Pink Salmon to the mixture, breaking apart with a fork into medium flakes. Gently stir, keeping larger salmon pieces intact.

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For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

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### **Instructions:**

Spray a 9 x 13-inch cookie sheet with cooking spray. Set aside. Form  $\frac{1}{4}$  cup of the salmon mixture into round patties, keeping the patties close to the size of the slider buns. Place onto the prepared cookie sheet.

Lightly spray the tops of the patties with cooking spray. Bake for 12 to 15 minutes, or until tops start to turn a golden toasted brown and the internal temperature reaches 145 F. Remove from the oven. Flip patties over and spray again with cooking spray. Bake for an additional 3 to 5 minutes, or until golden brown.

Slice dinner rolls in half. Spread both halves of each roll with sauce of your choice. Place a patty onto the bottom half of the roll. Place the top half over the patty. Serve warm.

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