

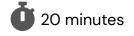




Salmon Sliders

with Creamy Coleslaw

Pan-fried salmon fillets, flaked and served in adorable slider buns with creamy coleslaw and tart green apple matchsticks.





2 servings



Bulk it up!

These sliders are perfect for sharing if you have guests coming over. To bulk up the servings, serve them with some grilled corn cobs, potato or sweet potato wedges, or barbecued vegetables skewers.

FROM YOUR BOX

AIOLI	1 sachet
COLESLAW	250g
GREEN APPLE	1
SALMON FILLETS	1 packet
SLIDER BUNS	4-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, white wine vinegar, ground paprika

KEY UTENSILS

large frypan

NOTES

Grate apple and add to coleslaw if desired,

Toast buns in a sandwich press if you have one.

No gluten option - slider buns are replaced with GF buns.



1. TOSS THE COLESLAW

Add aioli to a large bowl along with 1 tsp vinegar. Whisk to combine. Add coleslaw and toss to combine.



2. PREPARE THE APPLE

Finely chop apple into matchsticks (see notes).



3. COOK THE SALMON

Heat a large frypan over medium-high heat. Coat salmon with oil, 1 tsp paprika, salt and pepper. Cook for 2-4 minutes each side until salmon is cooked to your liking. Remove to a bowl and keep pan over heat.



4. TOAST THE BUNS

Halve buns. Drizzle cut side with **oil.** Add to pan (see notes). Cook for 2-3 minutes until golden and toasted.



5. FLAKE THE SALMON

Use 2 forks to flake salmon.



6. FINISH AND SERVE

Builder sliders with coleslaw, flaked salmon and apple matchsticks. Serve tableside.



How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**



