

Salmon BLT

Serves: 4 Print

Ingredients:

- 1 ½ lbs salmon filet, skin removed
- 1 tbsp olive oil
- salt and pepper, to taste
- ½ cup mayonnaise
- 6 basil leaves, torn
- 1 clove garlic, minced
- 8 slices bacon, cooked
- 4 brioche buns
- 1 tomato, sliced
- lettuce, torn

Directions:

1. Make the Basil Garlic Mayonnaise: In a small food processor, add mayo, basil, garlic, and ¼ tsp pepper. Process until combined and smooth. Set aside in the fridge for at least an hour for the flavors to blend.
2. Make the Salmon: Cut salmon filet into four portions that match the size of your bun. Season both sides with salt and pepper, to taste. Heat 1 tbsp olive oil in a large non stick skillet over medium high heat. When oil starts to shimmer, add salmon to the pan. Cook for 4-6 minutes per side, until the internal temp of the salmon reaches 145 degrees. Transfer to a paper towel lined plate to remove excess oil.
3. Assemble the sandwich: On the bottom half of a bun, layer a piece of lettuce, 1-2 tomato slices, 2 slices of bacon, and 1 piece of salmon. Schmear a generous amount of basil garlic mayo on the top half of the bun. Close the sandwich. Repeat with remaining ingredients. Serve!

Recipe notes:

- *I recommend buying a larger salmon filet instead of pre-portioned salmon so that you can cut it down yourself. That way, you can cut pieces that will fit better on your sandwich instead of having to awkwardly turn your sandwich into a puzzle.
- *These would also be super cute on brioche sliders! Just cut your salmon into smaller pieces.
- *I use this mini food processor for basically everything. It's the perfect size for small jobs like this.