

Less than 45 minutes

Serves 4-6

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Ingredients:

- 1 red onion
- ½ cucumber
- 4 radishes
- 4 carrots
- 2 chillies, chopped (optional)
- 1 cup (250ml) water
- ½ cup (125ml) white wine vinegar
- ⅓ cup (80ml) sugar
- Handful chopped dill or parsley

For serving:

- 1 packet (6s) PnP crumbed salmon fish cakes, cooked
- 6 burger buns
- 1 tub PnP tzatziki
- Handful butter lettuce
- 1 spring onion, thinly sliced
- lemon wedges

Method:

1. Cut onion, cucumber, radishes and carrots into matchsticks.
2. Combine with chillies (if using), water, white wine vinegar, sugar and dill or parsley.
3. Set aside for 30 minutes to pickle.
4. Bake crumbed salmon fish cakes according to packet instructions.
5. Spread burger buns with tzatziki, top with butter lettuce, slaw and fish cakes.
6. Garnish with spring onion and serve lemon wedges on the side.