# **Salmon and Courgette Burgers**By Lisa Treacy from My Life Health and Fitness



U / 3545489 Overview ...





WEIGHT:

**9.1%** Carbs **43.4**% Protein

Serves

**47.5**% Fat

## Food Labelling...

# EU Label values per 100g

	PER 100G	%RI	PER 184G SERVING	%RI
Energy(Kj)	674 kJ	8%	<b>1241</b> kJ	15%
Energy(Kcal)	<b>161</b> kcal	8%	<b>297</b> kcal	15%
Fat	<b>8.4</b> <sup>g</sup>	12%	<b>15</b> <sup>g</sup>	21%
of which saturates	1.8 <sup>g</sup>	9%	<b>3.3</b> <sup>g</sup>	17%
Carbohydrate	<b>3.6</b> <sup>g</sup>	1%	<b>6.6</b> <sup>g</sup>	3%
of which sugars	<b>0.8</b> <sup>g</sup>	1%	<b>1.4</b> <sup>g</sup>	2%
Fibre	<b>1.2</b> <sup>g</sup>	5%	<b>2.2</b> <sup>g</sup>	9%
Protein	<b>17</b> <sup>g</sup>	34%	<b>32</b> <sup>g</sup>	64%
Salt	<b>0.28</b> <sup>g</sup>	5%	<b>0.51</b> <sup>g</sup>	9%

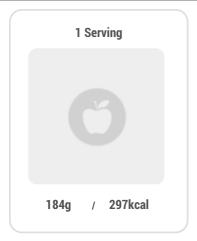


## Nutrient Breakdown per 100g...

Energy		Lipid Components		Vitamins	
Energy(Kcal) <b>8% RI</b> Energy(Kj) <b>8% RI</b>	159kcal 665kJ	Saturated Fat 9% RI Monounsaturated fat 10% RI	1.8g 2.8g	Vitamin A (ret eq) 9% RI Retinol	70ug 20.4ug
Macronutrients		cis-Mono Polyunsaturated fat 12% RI	- 1.9g	Carotene Vitamin D <b>110% RI</b>	204ug 5.5ug
Carbohydrate 1% RI Protein 35% RI Fat 12% RI Water Water from Drinks	3.6g 17.3g 8.4g 69g 0g	Omega3(n-3) 68% RI Omega6(n-6) 1% RI cis-Poly Trans-fatty acids Cholesterol	1.5g 0.18g - 0g 34.5mg	Vitamin E <b>9% RI</b> Vitamin K <sub>1</sub> <b>35% RI</b> Thiamin (B <sub>1</sub> ) <b>14% RI</b> Riboflavin (B <sub>2</sub> ) <b>6% RI</b>	1mg 26.5ug 0.15mg 0.08mg
Alcohol (0% ABV)	0g	Minerals & trace elements		Niacin total (B <sub>3</sub> ) 57% RI	9.2mg
Carbohydrate	'	Sodium <b>5% RI</b> Potassium <b>18% RI</b>	110mg 351mg	Niacin <b>38% RI</b> Tryptophan Pantothenic Acid (B <sub>5</sub> ) <b>14% RI</b>	6mg 132mg 0.83mg
Starch Oligosaccharide Fibre 5% RI NSP Sugars 1% RI Glucose Galactose Fructose	2.8g 0g 1.2g 0.77g 0.76g 0.24g 0g 0.27g	Chloride 27% RI Calcium 4% RI Phosphorus 26% RI Magnesium 8% RI Iron 8% RI Zinc 6% RI Copper 8% RI	213mg 33.4mg 182mg 29.3mg 1.2mg 0.6mg 0.08mg	Vitamin B <sub>6</sub> 11% RI Folates (B <sub>9</sub> ) Total 8% RI Vitamin B <sub>12</sub> 159% RI Biotin (B <sub>7</sub> ) 3% RI Vitamin C 12% RI	0.15mg 16.5ug 4ug 1.5ug 9.7mg

Recipe Ingredients	Quantity:	Description:
Courgette, raw	120g	3x Small portion
Salt	1g	1x 1g
Salmon, wild, flesh only, raw	500g	3.3x medium fillet
Spring onions, bulbs and tops, raw	60g	6x average
Garlic, raw	9g	3x Average Portion
Eggs, chicken, whole, raw	57g	1x Average, Size 3
Cumin seeds, whole or ground	1g	0.5x teaspoon
Parsley, fresh	12g	3x Average Portion
Mint, fresh	12g	3x Average Portion
Dill, fresh	12g	3x Average Portion
Bread, wholemeal, homemade	50g	
Pepper, black	1g	1x 1g
Organico Extra Virgin Olive Oil 500ml	3g	0x Per pack

#### Portions / Pack Sizes



#### Ingredient List (QUID) ..

Wild salmon (67.8%) (Fish), Courgettes (16.3%), Spring onions (8.1%), Eggs (7.7%), Wholemeal bread (6.8%) ( Wheat), Dill (1.6%), Mint (1.6%), Parsley (1.6%), Garlic (1.2%), Organico Extra Virgin Olive Oil 500ml (0.41%) [Extra Virgin Olive Oil\*, \*from Organic Agriculture], Cumin seeds (0.14%), Black pepper (0.14%), Salt (0.14%)

#### Cooking Instructions & Notes

- 1) Coarsely grate the courgette and combine with the salt in a small bowl. Leave for 5 mins and then squeeze the excess liquid from the courgette.
- 2)Pulse the salmon in a food processor into 1cm pieces. Add the courgette, spring onion, garlic (crushed), egg, cumin, black pepper and the herbs. Pulse in the processor until well combined. Pulse in short quick bursts to ensure you don't over mix and make the mixture tough. Add the breadcrumbs and combine
- 3) Shape the mixture with damp hands into 4 burgers. The mixture with be wet but will firm up in the fridge. Pop in the fridge for 30 minutes.
- 4) Heat a non stick pan and drizzle with a tsp of oil. Cook the burgers on a medium heat for 3 minutes on each side.

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