



# Coffee-Rubbed Salmon Sandwiches

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 8 minutes

Total Time: 20 minutes

## Ingredients

- 1 pound fresh skinless salmon fillets

### Sauce:

- 1/4 cup light sour cream
- 1 tbsp snipped fresh parsley
- 2 tsp apple cider vinegar
- 1 tsp prepared horseradish

### Coffee Rub:

- 1 tsp instant espresso coffee powder
  - 1 tsp dried ancho chile powder
  - 1/2 tsp packed brown sugar
  - 1/4 tsp dry mustard
  - 1/4 tsp ground cumin
  - 1/8 tsp cayenne pepper
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- 2 tsp olive oil
  - 4 whole wheat hamburger buns, toasted
  - 2 cups baby salad greens
  - 8 thin red onion rings

## Instructions

Pat fish dry with paper towels. Cut salmon into four equal pieces; set aside.

In a small bowl stir together the sour cream, parsley, vinegar, and horseradish. Set aside.

Make coffee rub by combining all rub ingredients in a small bowl. Sprinkle salmon evenly with coffee rub; rub mixture into salmon with your fingers.

In a large nonstick skillet, heat oil over medium heat. Cook salmon in hot oil for 3-4 minutes per side or until fish begins to flake when tested with a fork.

Top bottom halves of toasted buns with salad greens, salmon pieces, and onion rings. Spoon sauce over salmon and onion rings. Add top halves of buns.