

**TAFIQ'S PHYSIQUES**  
**DELICIOUS & NUTRITIOUS RECIPES**

**Salmon Wasabi Burgers (serves 4)**

- 1 pound skinless salmon filet
- 1 tablespoon fresh ginger, peeled and minced
- ¼ cup fresh scallions, finely chopped
- ¼ cup fresh cilantro, minced
- 2 large eggs
- 1 tablespoon freshly squeezed lime juice
- ½ cup almond flour
- 1 teaspoon Celtic sea salt
- ¼ cup wasabi powder
- 1 tablespoon water
- 1 tablespoon coconut oil for frying

**INSTRUCTIONS:**

- Rinse salmon, pat dry, and cut into ¼ inch cubes.
- In a large bowl, combine salmon, ginger, scallions, cilantro, eggs, lime juice, almond flour, and salt.
- In a small bowl, combine wasabi powder and water to form a paste.
- Mix wasabi paste into salmon mixture.
- Form batter into 2-inch patties with your hands.
- Heat oil in a large skillet over medium high heat.
- Sauté patties in batches until golden brown, 6 to 8 minutes per side.