

# THE P•K•P WAY

## Alaskan Pollock Burgers with Pineapple & Jalapeño Slaw

Yields 4 burgers



### Ingredients

- 1 ½ cups coleslaw blend\*
- 1 cup canned crushed pineapple, drained
- 1 jalapeño, seeded and diced
- 2 teaspoons fresh lemon juice
- Salt and pepper to taste
- 4 Trident Seafoods® Wild Alaskan Pollock Burgers patties
- 4 sesame buns, split
- 4 slices of cheese of choice\*\*
- Condiment(s) of choice
- 1 avocado, pitted and thinly sliced

### Directions

1. In a medium bowl, combine the coleslaw, pineapple, jalapeño and lemon juice. Stir to combine and add salt and pepper to taste. Cover and refrigerate while cooking the burgers.
2. Lightly oil a skillet or saute pan. Cook the Trident Seafoods® Wild Alaskan Pollock patties over medium heat, about 3 minutes on each side. Transfer the patties to a clean plate.
3. Toast the buns, cut sides down in the empty skillet for about 30 seconds. Transfer the buns to a clean plate and return the patties to the pan. Top each patty with a slice of cheese, cover with a lid and allow the cheese to melt for about 20 seconds.
4. Assemble the burger: Spread the condiment of choice on the bottom bun, add the patty, top with 3-4 slices of avocado, top with the pineapple and jalapeño slaw, and close with the top bun. Serve immediately.

### Notes

\*I used a pre-shredded, pre-packaged blend of cabbage and carrots that can be found in the pre-packaged salads section.

\*\*I've used Monterey jack, pepper jack, and cheddar. Use your favorite!