

## Mini Salmon Sliders & Crispy Fries: The Ultimate Easy Weeknight Meal

Looking for a dinner that feels gourmet but takes minimal effort? These



**OVEN**  
**425°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Salmon Sliders:

1 lb skinless salmon fillet, finely chopped or pulse-blended

1 egg

... cup breadcrumbs (panko preferred)

2 tbsp mayo

1 tbsp Dijon mustard

Zest of 1 lemon

2 tbsp chopped parsley or dill

Salt & pepper to taste

Slider buns (brioche or Hawaiian rolls work best)

Olive oil for pan-searing

For the Garlic Aioli:

$\frac{1}{2}$  cup mayo

1 garlic clove, minced

1 tsp lemon juice

Salt to taste

For the Fries:

3-4 russet potatoes, cut into matchsticks

1-2 tbsp olive oil

1 tsp garlic powder

1 tsp smoked paprika

Salt & pepper

Swaps and Notes:

No fresh salmon? Use canned-just drain well and reduce breadcrumbs slightly.

Low-carb option: Swap slider buns for lettuce wraps.

Extra heat? Add chili flakes or a squirt of Sriracha to the aioli.

Frozen fries: Totally fine if you want to skip hand-cutting.

Instructions:

1. Prep the Fries:

Preheat oven to 425°F (220°C).

Toss potato matchsticks with olive oil, garlic powder, paprika, salt, and pepper.

Spread in a single layer on a baking sheet. Bake 25-30 min, flipping once, until golden and crispy.

2. Make the Salmon Patties:

Combine chopped salmon, egg, breadcrumbs, mayo, Dijon, lemon zest, herbs, salt, and pepper.

Form into 8-10 small patties.

## DIRECTIONS

1. Prep the Fries: Preheat oven to 425°F (220°C).
2. Toss potato matchsticks with olive oil, garlic powder, paprika, salt, and pepper.
3. Spread in a single layer on a baking sheet. Bake 25-30 min, flipping once, until golden and crispy.
4. Make the Salmon Patties: Combine chopped salmon, egg, breadcrumbs, mayo, Dijon, lemon zest, herbs, salt, and pepper.
5. Form into 8-10 small patties.
6. Heat olive oil in a skillet over medium heat and sear patties 3-4 minutes per side until golden and cooked through.
7. Make the Garlic Aioli: Mix all aioli ingredients in a small bowl.
8. Taste and adjust seasoning as needed.
9. Assemble the Sliders: Toast slider buns lightly if desired.
10. Spread aioli on each side of the bun, add a salmon patty, lettuce or slaw, and top with bun.
11. Tips for Success: Chill salmon patties for 15-20 minutes before cooking to help them hold together better.
12. Use a food processor to chop salmon for speed and even texture.
13. Don't overcrowd the pan when searing-give patties room to brown.
14. Serving Suggestions & Pairings: Serve these sliders hot with crispy fries and a cool, fizzy drink. They pair beautifully with this Blueberry Lemonade for a bright, summery twist.

15. Want to round it out with some extra comfort food? Try a side of Dorito Casserole or heat things up with some Easy Turkey Wings.
16. Storage & Leftover Tips: Fridge: Store leftover patties in an airtight container for up to 3 days.
17. Freezer: Freeze uncooked patties between parchment layers for up to 2 months.
18. Reheat: Warm patties in a skillet or oven to maintain crisp edges.
19. More Recipes You'll Love: Looking for more satisfying, bite-sized, or crowd-friendly dishes?
20. Chicken : Enchiladas
21. Chocolate : Chip Cookie Dough Brownie Bombs
22. Dorito : Casserole
23. Final Thoughts: Mini Salmon Sliders & Fries bring gourmet flavor into everyday cooking with a fun, approachable twist. Whether you're hosting friends or just treating yourself, this recipe is endlessly customizable and undeniably delicious.
24. If you try this recipe, I'd love to hear how it turned out! Drop a comment or tag us on Instagram. And don't forget to subscribe for more mouthwatering recipes every week.
25. Happy cooking!- Jason Griffith, ChefManiac.com ???

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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