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Kale Sandwich Patties with Smoked Salmon Filling

Makes 4 sandwiches

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

Patties

1 small onion
2 Tbs olive oil
4 cups (packed) fresh baby spinach
2 cups (packed) with fresh kale
2 eggs
1/3 cup cream cheese
1/2 cup panko breadcrumbs
1/2 cup grated Parmesan cheese.
Dash of cayenne pepper
½ cup fresh flat-leafed parsley leaves
½ tsp Kosher salt
¼ tsp freshly ground pepper
4 tsp unsalted butter, melted

Filling:

4 ounces Smoked Salmon
1 tomato, sliced thinly
½ English cucumber, sliced thinly
½ cup mayonnaise
2 tablespoons capers, drained and rinsed
Fresh dill or basil leaves
Edible flowers for garnish

Equipment for class

1 to 2 baking pans
2 sheets of parchment paper (optional)
Chef's Knife
Cutting board
Medium saute pan
Large bowl
Food processor
4 ounce scoop or spoon
Cooling rack
Small bowl



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1. Preheat oven to 375 degrees and brush a baking pan lightly with olive oil or line with parchment paper.
2. In a medium sauté pan place the olive oil and diced onion and cook over low heat until soft and translucent, about 5-8 minutes.
3. Using a food processor, combine the eggs and cream cheese and blend until smooth. Add the spinach, kale and herbs and process until smooth. Add the breadcrumbs, parmesan cheese, and seasoning to the kale mixture and mix again.
4. Portion the mixture into 8 scoops and place onto the baking pan. Flatten each into a 4-inch disk and brush with melted butter. Bake until firm, about 10 minutes. Remove from the oven and cool on a baking rack.
5. Chop the rinsed capers and stir into the mayonnaise. Spread onto the flat side of the kale patties. Build 4 sandwiches with smoked salmon, tomato, and cucumber. Add some dill or spinach and edible flowers as desired.