**Prawn & salmon burgers with spicy sauce**

Serves 4

* 180g pack peeled raw prawns, roughly chopped
* 4 skinless salmon fillets, chopped into small chunks
* 3 spring onions, roughly chopped
* 1 lemon, zested and juiced
* small pack coriander
* 60g Greek yogurt
* 4 tsp chilli sauce (we used Sriraccha)
* 2 Little Gem lettuces, shredded
* 1 cucumber, peeled into ribbons
* 1 tbsp olive oil
* 4 seeded burger buns, toasted, to serve
1. Briefly blitz half the prawns, half the salmon, the spring onions, lemon zest and half the coriander in a food processor until it forms a coarse paste. Tip into a bowl, stir in the rest of the prawns and salmon, season well and shape into four burgers. Chill for 10 mins.
2. Mix the yoghurt and chilli sauce together in a small bowl, season and add some lemon juice to taste. Mix the lettuce with the cucumber, dress with a little of the remaining lemon juice and 1 tsp olive oil, then set aside.
3. Heat the remaining oil in a large frying pan and fry the burgers for 3-4 mins each side or until they have a nice crust and the fish is cooked through. Serve with the salad on the side or in toasted burger buns, if you like, with a good dollop of the spicy sauce