



Recipes

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Mini Salmon Cobb Salads

Prep Time: 30 Minutes

Cooking Time: 1 Minutes

Serves 2

Ingredients:

- 1 each 10" Fry-Ready Tortilla (37183)
- 1/4 tsp. Cracked Black Pepper
- 1/8 tsp. Coarse Sea Salt
- Olive Oil , to spritz
- 2 oz. wt. Wild Salmon Filets , fresh
- 8 oz. vol. Romaine Lettuce , shredded
- 6 each Grape Tomatoes, cut in half
- 1 oz. vol. Green Onions , thinly sliced on a bias
- 2 oz. vol. English Cucumbers , finely chopped
- 1 oz. vol. Bleu Cheese Crumbles
- 1 oz. vol. Thick Cut Bacon , cooked and finely chopped
- 1 oz. vol. Hard Boiled Eggs , finely chopped
- 2 oz. vol. Chipotle Spiked Avocado Dressing , (see related recipe)

Directions:

1. Quarter stretch tortillas into 4 equal wedges.
2. Drop in 350-360F fryer one at a time and press the center of each wedge to make a well. Cook until bubbles subside; approximately 45 seconds or until lightly golden.
3. Remove from fryer and drain completely.
4. Spritz salmon with oil and dust with cracked black pepper and coarse salt.
5. Place on preheated flattop or griddle and cook until sides begin to look opaque, flipping only once.
6. Remove from flattop and place on cutting board. Quarter salmon into 4 equal pieces.
7. Cut grape tomatoes in half.
8. Place 2oz. of shredded romaine lettuce in the center of each cup. Top each with 3 slices grape tomatoes.
9. Distribute green onions, cucumbers and bleu cheese crumbles, bacon and hard boiled eggs evenly into each tortilla cup.
10. Drizzle ½ oz. of dressing over each salad. Garnish



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Chipotle Spiked Avocado Dressing

Serves 1

Ingredients:

8 oz. vol. * Guacamole , prepared
1 oz. vol. Fresh Cilantro
8 oz. vol. Sour Cream
1 oz. vol. Chipotles in Adobo , seeds removed
4 oz. vol. Water
2 oz. vol. Lime Juice

Directions:

1. Place all ingredients together in a blender and blend until smooth and emulsified.
2. Place in a storage container or squeeze bottle.
3. Label, Date and Refrigerate.
4. *Note: This was made with a commercially available guacamole. Each brand and scratch recipes will differ, so recipe may need to be altered accordingly.