



Recipes

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Sesame Crusted Salmon Napoleon Sampler

Serves 1

Ingredients:

- 1.5 oz. Fresh Salmon Medallion
- .25 oz. Beet Strands (can be made with a turning slicer)
- .25 oz. Daikon Strands (can be made with a turning slicer)
- .25 tsp. White Sesame Seeds
- 2 slices Green Onions , sliced on bias
- .5 tsp. Kung Pao Sauce
- .25 tsp. Red Bell Pepper , brunnoise cut

Directions:

1. Coat salmon medallions in sesame seeds.
2. Quick sear both sides of salmon in hot sauté pan.
3. Place daikon and beet strands on top of prepared Mission® jalapeño flavored tortilla chips.
4. Top with sesame crusted salmon medallions.
5. Garnish with kung pao sauce, green onions and red bell pepper brunnoise.