



Recipes

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Aussie Salmon Plank Wraps

Prep Time: 23 Minutes

Cooking Time: 10 Minutes

Serves 2

Ingredients:

- 1 each 12" Chipotle Chile Wrap (10253)
- 2 Tbsp. Curry BBQ Seasoning Blend
- 1 each Cedar Plank, soaked
- 5 1/2 oz. wt. * Tasmanian Salmon
- 4 oz. vol. ** Granny Smith Apples
- 2 oz. vol. ** Large Carrots , peeled
- 2 oz. vol. Fennel , shaved
- 2 oz. vol. Red Curry Dipping Sauce
- 2 oz. vol. Creamy Chive Dressing
- 1 1/2 oz. vol. Boursin Cheese, or Soft Chive Cream Cheese

Directions:

1. Dust salmon with curry bbq seasoning.
 2. Soak cedar plank up to 4 hours before ready for use. Place cedar plank on hot grill and cook until smoking (approx. 3 minutes). Turn plank over and top with salmon.
 3. Grill until desired temperature is reached. Remove salmon plank from grill and place on plate.
 4. Heat chipotle chile tortillas on grill or flattop and cut into 4 equal quarters and fold into pouches.
 5. Serve with carrot and apple ribbons, fennel and dipping sauces to serve.
- *Note: If Tasmanian Salmon is unavailable, substitute with other wild salmon such as Coho or King Salmon.
- **For Slicing apples and carrots, you will need a turning slicer. The apples were sliced using a flat blade and the carrots were used with a medium blade.