Thai Green Curry Alaska Salmon
SERVES 10

Thai green curry paste ¼ cup
Canola oil 2 Tbsp.
Coconut milk, light, 13 ½-oz. cans 3 ea.
Oyster sauce ¼ cup, or as needed
Light brown sugar 3 Tbsp., or as needed
Alaska Coho Salmon fillets, 6 to 8 oz.

1. Cook curry paste in oil until fragrant.
2. Add coconut milk, oyster sauce and sugar; bring to a boil.
3. Add salmon and simmer until just cooked.
4. Adjust seasoning with additional oyster sauce and sugar.

SUGGESTED ACCOMPANIMENT: Stir-Fried Tri-Colored Bell Peppers

Flame-Roasted Alaska Salmon Caesar Salad
SERVES 10

Alaska Coho Salmon fillets, 4 to 5 oz. 10 ea.
Mexican seasoning, prepared mix ¼ cup
Romaine lettuce head, cleaned and chopped 5 ea.
Caesar salad dressing 1½ cups
Croutons 1 cup

1. Coat salmon with Mexican seasoning.
2. Grill fillets to desired doneness.
3. Combine romaine lettuce with dressing and croutons.
4. Serve fish on top of salad.

SUGGESTED ACCOMPANIMENT: Chili-Rubbed Grilled Vegetables

Steamed Alaska Salmon with Couscous
SERVES 10

Alaska Coho Salmon fillets, 6 to 8 oz. 10 ea.
Lemon juice ½ cup
Ras al Hanout (Moroccan spice blend) ¼ cup

1. Rub salmon with lemon juice and Moroccan spice blend.
2. Steam to desired doneness.

SUGGESTED ACCOMPANIMENT: Roasted Couscous with Toasted Pine Nuts
Grilled Alaska Salmon with Thai-Chili Mayonnaise

SERVES 10

Mayonnaise 1 cup
Sriracha ¼ cup, or as needed
(Thai chili sauce) or as needed
Lime juice 1 Tbsp., or as needed
Cilantro, minced 1 Tbsp.
Alaska Coho Salmon fillets, 6 to 8 oz. 10 ea.
Peanut oil ½ cup

1. For sauce, combine mayonnaise, chili sauce, lime juice, and cilantro. Taste and adjust seasoning with additional chili sauce, lime juice, and salt as needed.
2. Season salmon to taste with salt and pepper. Lightly coat with peanut oil.
3. Grill fillets to desired doneness. Serve with the Thai-Chili Mayonnaise.

SUGGESTED ACCOMPANIMENT: Lemongrass Noodle Salad

Sizzling Alaska Salmon Fajitas

SERVES 10

Alaska Coho Salmon fillets, 6 to 8 oz., cut in thin strips 10 ea.
Vegetable oil as needed
Fajita seasoning, prepared mix ¼ cup
Green bell peppers, thin strips 2 ea.
Red bell peppers, thin strips 2 ea.
Spanish onion, thin slices 1 ea.

1. Rub salmon with vegetable oil and fajita seasoning.
2. Heat additional vegetable oil in a large sauté pan or griddle. Sauté peppers and onions until tender.
3. Add salmon strips and continue to sauté gently until fish is cooked to desired doneness.
4. Season to taste with salt and pepper.

SUGGESTED ACCOMPANIMENT: Grilled Cilantro Tortillas