

A

pink salmon

Chilled Alaska Salmon and Snow Pea Salad [china]

SERVES 10

Snow peas, julienne	2 cups	1. Combine snow peas, carrots, lettuce, and scallions. Toss with dressing.
Carrot, julienne	2 cups	
Iceberg lettuce, shredded	4 cups	2. Top salad with diced salmon.
Scallions, sliced thin	1 cup	
Chinese chicken salad dressing, prepared	1 cup	
Alaska Pink Salmon fillets, 4 to 6 oz., diced and poached or steamed	10 ea.	

SUGGESTED ACCOMPANIMENT: Mixed Asian Vegetable Chips

Γ

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Mexican-Spiced Alaska Salmon with Yellow Molé [mexico]

SERVES 10

Alaska Pink Salmon fillets, 4 to 6 oz.	10 ea.	1. Season salmon to taste with salt and pepper; sprinkle with Mexican spice mix. 2. Bake in a 450°F oven to desired doneness. 3. Serve on a bed of steamed spaghetti vegetables, surrounded with yellow molé.
Salt and pepper	to taste	
Mexican spice mix, dried	2 Tbsp.	
Spaghetti cut vegetables (carrots, squash, etc.), steamed	4 cups	
Yellow molé sauce	2 cups	

SUGGESTED ACCOMPANIMENT: Cilantro-Brushed Rolls

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Steamed Alaska Salmon Greek-Style [greece]

SERVES 10

Garlic cloves, minced	5 ea.	1. Combine garlic, breadcrumbs, almonds, lemon juice and olive oil.
Breadcrumbs, ¼-in., toasted	2 cups	
Almonds, toasted and chopped	1 cup	2. Season salmon to taste with salt and pepper. Steam to desired doneness and top with breadcrumb mixture.
Lemon juice	3 Tbsp.	
Olive oil	6 oz.	
Alaska Pink Salmon fillets, 4 to 6 oz.	10 ea.	

SUGGESTED ACCOMPANIMENT: Pomegranate Salad



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Chili-Rubbed Alaska Salmon en Salsa Verde [columbia]

SERVES 10

Olive oil	¼ cup	1. Combine olive oil and chili powder. Marinate salmon.
Chili powder (Ancho or milder mixture)	⅛ cup	
Alaska Pink Salmon fillets, 4 to 6 oz.	10 ea.	
Salt and pepper	to taste	3. Top with salsa verde.
Salsa verde (tomatillo salsa)	20 oz.	

SUGGESTED ACCOMPANIMENT: Tostones with Adobo



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Oven-Roasted Alaska Salmon with Roasted Spanish Pepper Salad [spain]

SERVES 10

Piquillo peppers, julienne	2 cups	1. Combine piquillo peppers, anchovies, parsley and olive oil.
Anchovy filets, sliced	8 ea.	
Flat leaf parsley, chopped fine	¼ cup	2. Season salmon to taste with salt and pepper. Bake at 350°F on oiled baking tray for 20 minutes or to desired doneness. Top with pepper salad.
Extra virgin olive oil	1 cup	
Salt and pepper	to taste	
Alaska Pink Salmon fillets, 4 to 6 oz.	10 ea.	

SUGGESTED ACCOMPANIMENT: Toasted Orange-Scented Orzo