



BRISTOL BAY
SOCKEYE SALMON

CHIPOTLE SOCKEYE WRAP WITH COLLARD GREENS

SERVINGS: 4

Ingredients:

- 3-4 tablespoons fresh lime juice
- 2 tablespoons canned chopped chipotle chilies in adobo sauce
- 1/4 cup chopped fresh cilantro
- 1/4 cup chopped red bell pepper
- 1/4 cup chopped red onion
- 2 teaspoons chopped garlic
- 1/2 teaspoon each salt and pepper
- 2 cans (14.75 ounces) sockeye salmon
- 1/2 cup non-fat plain Greek yogurt
- 2 teaspoons adobo sauce
- 4 collard green leaves (8 inches long), tough stems cut off OR 4 (8-inch) whole wheat tortillas
- 4 large lettuce or cabbage leaves, shredded (if using tortillas)

Directions:

- 1** In a bowl, mix lime juice, chilies, cilantro, pepper, onion, garlic, salt and pepper. Gently stir in salmon.

In small bowl, blend yogurt and adobo sauce. Spread yogurt mixture evenly across each leaf/tortilla to within 1 inch of edge. Spread half of salmon mixture over yogurt mixture. Top with half of the shredded lettuce (if using), then roll up burrito style.
- 2**

Find more delicious wild sockeye salmon recipes at
www.bristolbaysockeye.org.