



BRISTOL BAY
SOCKEYE SALMON

SOCKEYE SALMON MACARONI SALAD

SERVINGS: 4

Ingredients:

2/3 cup low-fat mayonnaise or salad dressing

1/3 cup plain yogurt

1-1/2 teaspoons lemon pepper seasoning

1 teaspoon dried onion

1 teaspoon dried dill weed

1 teaspoon lemon juice

1/2 teaspoon salt

12 ounces elbow macaroni or small shell pasta

1 can (14.75 oz.) or 2 cans (7.5 oz. each) sockeye salmon, drained and chunked

1 cup diced celery

2 tablespoons fresh chopped chives or 2 green onions, sliced

Directions:

1 Dressing: In small bowl, blend mayonnaise, yogurt, lemon pepper, dried onion, dill weed, lemon juice, and salt.

2 Salad: Cook pasta according to package directions until just firm to bite. Drain and rinse in cold water. In large bowl, add pasta, salmon, celery, and chives. Pour dressing over pasta. Stir to blend. Cover and refrigerate several hours to blend flavors.

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