



BRISTOL BAY
SOCKEYE SALMON

SOCKEYE SALMON GREEK-STYLE PITA POCKETS

SERVINGS: 4

Ingredients:

1/2 cup Greek or Italian vinaigrette dressing

1 tablespoon chopped fresh oregano or 1 teaspoon dried oregano

2 teaspoons minced fresh garlic

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

1 large ripe tomato, diced

1/2 cup diced onion

1/2 cup diced cucumber

3/4 cup diced red or green bell pepper

1/3 cup chopped black or Kalamata olives

1/3 cup crumbled Feta cheese

4 large pocketed pitas

8 leaves green leaf lettuce

Tzatziki sauce (optional)

Directions:

- 1** In a large bowl, whisk together the vinaigrette, oregano and garlic. Add the salmon, tomato, onion, cucumber, bell pepper, olives and Feta cheese. Toss to combine and coat with dressing.
- 2** Cut pitas in half and insert a leaf of lettuce into each one. Divide salmon salad between pitas.
- 3** Cook's tip: The pitas can also be lightly grilled. Place the whole pitas on the hot grill and cook on each side for about 1 minute, or until light grill marks form and pitas are warmed.

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