



BRISTOL BAY
SOCKEYE SALMON

BARBECUE SOCKEYE FLATBREAD

Pizza night couldn't be easier! With canned salmon, bacon and barbecue sauce, this quick flatbread recipe is packed with smoky flavor.

SERVINGS: 2-4
COOK TIME: 26 MINS.

Ingredients:

2 packaged flatbreads (approximately 4.5" x 11" each)

1/2 cup barbecue sauce

1 cup shredded cheddar cheese

1 cup shredded mozzarella cheese

1 can sockeye salmon, drained and chunked

3/4 cup caramelized, sliced onions

1/2 cup cooked and crumbled applewood-smoked bacon

1/4 cup diced tomato

1/4 cup chopped cilantro

2 tablespoons canned french-fried onions

Directions:

- 1** Heat oven to 400F.
Place flatbreads onto baking sheet(s). Spread barbecue sauce onto breads; sprinkle cheeses evenly over sauce. Top flatbreads with drained salmon, caramelized onions, crumbled bacon and diced tomato.
- 2** Bake for 5-7 minutes, until cheese bubbles.
- 3** Remove from oven; sprinkle with cilantro and crispy onions.

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