



BRISTOL BAY
SOCKEYE SALMON

CHIPOTLE SOCKEYE WRAP WITH COLLARD GREENS

These convenient canned salmon roll-ups are smoky and packed with flavor. A gluten free option is to use collard greens for the wrap, or keep it traditional with a whole wheat tortilla.

SERVINGS: 4

COOK TIME: 30 MINS.

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.

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