

ASIAN-ALASKA SALMON NOODLE SOUP

Ingredients:

1 can (14.75 oz.) Double Q Alaska salmon, drained and chunked	1 package (3 oz.) Oriental or chicken flavor ramen-style soup	1 tablespoon soy sauce 1 teaspoon rice wine vinegar 1/2 teaspoon sesame oil
1 package (16 oz.) fresh stir-fry vegetable mix (including sugar snap peas, carrots, mushrooms, onions)	4 green onions, sliced 1 tablespoon fresh grated ginger or 1 tsp. ground ginger 2 cloves garlic, minced	

Directions:

Bring 5 cups of water to boil in large saucepan. Add stir-fry mix, cook 3 minutes. Break ramen noodles into 4 pieces, stir into water. Add onions, ginger, garlic, soy sauce, rice wine vinegar, sesame oil and ramen seasoning packet; simmer 3 minutes. Stir salmon into soup; heat through. Serve immediately.

Makes 4 servings, about 2 quarts.

PETERPAN
SEAFOODS, INC.