

SALMON WRAP

Ingredients:

1 tall can Deming's Red
Sockeye Salmon, drained

1 small cabbage, cored and
diced

1 package pepper jack cheese,
grated

1/2 cup onion, finely diced

1 package four tortillas

Dressing

1 small can mandarin oranges
– drained and segments cut
in half

2 tablespoons sour cream

2 tablespoons mayonnaise

1 teaspoon Dijon mustard

A shake of season salt

**Chef's Note: Refrigerate the
salmon and mandarin
oranges with the other
ingredients before using to
maintain a cool crispness
when prepared and served.*

Directions:

Gently combine the dressing ingredients in a bowl and refrigerate until used.

Drain, clean and crumble the salmon. On one side of each tortilla, layer the ingredients in the following order: cabbage, cheese, onion, salmon and dressing.

Roll and place one or more toothpicks into the roll to hold together. You can substitute Deming's Pink or Chum salmon and your favorite cheese. Serve with cold black beans and a dollop of sour cream. Like it spicy? Try adding a bit of finely diced jalapeno peppers.

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