



Marketplace

Sesame-Crusted Salmon Salad

Ingredients:

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| GFS Farm-Raised Atlantic Salmon, 6 oz., thawed | 1 ct. |
| GFS Pan Coating Spray | as needed |
| Hulled Sesame Seeds | 3/4 tsp. |
| Black Sesame Seeds | 3/4 tsp. |
| Oriental Lettuce Blend | 3-1/2 oz. |
| Cleaned Baby Spinach | 1-1/2 oz. |
| Pepper Mill Sesame Dressing | 2 oz. |
| Cucumbers, seeded & diced | 2 oz. |
| GFS Mandarin Oranges | 2 oz. |
| GFS Fresh Chives | 2 ct. |



Directions:

Wash all fresh produce under cool running water; drain well. Preheat grill. Spray the salmon fillet with pan coating spray and coat with sesame seeds. Char-grill to desired doneness. Place the oriental lettuce blend and baby spinach in a stainless steel mixing bowl and toss with sesame dressing. Place the oriental lettuce blend and baby spinach in a mound in the center of the plate. Top with salmon and sprinkle with diced cucumbers. Place the Mandarin oranges.