

Wild Alaska Salmon Salsa with Tortillas



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 24 (4 oz. each)

Ingredients:

1 3.3 lb. pouch or 64 oz. can* red or pink Alaska Salmon,
drained
2 cups red onion, chopped
2 cups cucumber, seeded and chopped
4 cups tomatoes, medium, seeded and finely chopped
1/2 cup fresh parsley or cilantro, chopped
2 tsp. jalapeño pepper, finely chopped
1/2 cup lemon juice
1/2 cup olive oil
Salt and freshly ground black pepper, as needed
Tortilla chips or 8" flour tortillas

*For canned, remove skin and bones

Description:

1. In large bowl, gently break drained salmon into large chunks.
2. In a separate bowl, combine red onion, cucumber, tomatoes, parsley or cilantro and jalapeño. Stir in lemon juice and olive oil; add salmon chunks. Season with salt and pepper. Place in serving bowl.
3. To serve, portion 1/2 cup per plate. Serve with tortilla chips as dip.

Tips:

Use fresh 8" flour tortillas to make tortilla rolls or wraps. Slice into pieces. For lower heat level, remove seeds from jalapeño before adding to salsa mixture.