

## Wild Alaska Salmon, Avocado and Tomato Baguettes



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 24 (6)

### **Ingredients:**

2 3.3 lb. pouches or 64 oz. cans\* red or pink Alaska  
Salmon, drained  
2 cups mayonnaise  
2 Tbsp. lemon zest, grated  
24 ea. French rolls, plain, 6" *or* 4 baguettes, cut into 6  
portions each  
12 oz. (12 cups) mixed salad leaves  
3 lbs. tomatoes, sliced 1/4"  
3 lbs. avocados, medium, skin and pit removed,  
sliced 1/2"  
Salt and freshly ground black pepper, as needed

\*For canned, remove skin and bones

### **Description:**

1. In large bowl, gently break salmon into large chunks. Set aside.
2. Mix mayonnaise and lemon zest and spread each sandwich with 1 1/2 Tbsp. lemon mayonnaise. Top with 1/2 cup salad leaves, 2 tomato slices, 4 avocado slices and 1/2 cup (3 oz.) salmon chunks. Season with salt and pepper.
3. Hold cold for service.

### **Tip:**

For an upscale sandwich, serve open-faced salmon baguettes topped with chopped hardboiled egg and caviar.