

## Wild Alaska Salmon on Rosemary Parmesan Ciabatta



**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

1 lb. (6 ea.) ciabatta loaves, sliced in half

1 cup olive oil

1/4 cup rosemary, dried, lightly crushed

1/4 cup butter, unsalted, softened

3 cups red onion, sliced 1/4"

8 oz. (2 cups) Parmesan cheese shavings

Freshly ground black pepper, as needed

Basil leaves for garnish

Capers for garnish

\*For canned, remove skin and bones

### Description:

1. In large bowl, gently break drained salmon into large chunks. Set aside.
2. Preheat oven to 400°F. Place bread cut side up on sheet pan. Brush bread with olive oil and sprinkle with rosemary. Bake 5-6 minutes, until lightly toasted. Set aside.
3. Sauté onions in butter until soft and golden brown. Arrange 1/2 cup salmon chunks on top of each ciabatta half and top with 1/2 cup onions. Return to oven and heat for 2-3 minutes. Cut each piece into quarters.
4. To serve, top each half with 2 Tbsp. Parmesan shavings and freshly ground black pepper. Garnish with basil leaves and capers. Serve warm.

### Tips:

Grill onions instead of sautéing; toast bread directly on grill. Spread toasted ciabatta halves with sundried tomato pesto. Top salmon chunks with strips of red, yellow and orange roasted bell peppers.