

Alaska Salmon Bundles



Preparation Time: 15 minutes

Cook Time: 15 minutes

Servings: 4

Ingredients:

1 can or pouch (6 to 7.5 oz.) Alaska salmon, drained and chunked

1 package (3 oz.) softened cream cheese

1/4 cup sliced green onions

2 teaspoons fresh lemon juice

1/2 teaspoon dill weed

1 package (8 oz.) regular or reduced-fat refrigerator crescent rolls

Description:

Spread: In small bowl, blend salmon, cream cheese, green onions, lemon juice and dill weed.

Sandwich: Preheat oven to 350°F. Unroll dough; separate into 4 rectangles (double triangle pieces). On each rectangle, press the center diagonal seam together to make a solid crust. Spoon about 1/4 cup salmon filling near a short side of the rectangle. Fold over dough (short side) so edges meet. Press edges with a fork to seal. Transfer bundles to baking sheet; bake 15 to 17 minutes or until golden and puffy. Serve warm.

Spicy Variations: Make salmon mixture as directed. Blend in 1/4 cup shredded Parmesan cheese and 1/2 teaspoon Cajun, Mexican, pepper-blend seasoning OR pepper sauce.