

Wild Alaska Salmon Banh Mi Wrap



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 12

Ingredients:

Alaska Canned Salmon, drained and flaked 3 cans (14.75 oz. ea.)

Sweet Chili Sauce 1 cup

Sesame Oil 2 Tbsp.

Cilantro, fresh, chopped fine .75 cup

Sriracha Sauce .75 cup

House Pickled Vegetables 12 oz.

Water Chestnuts, chopped fine 1.5 cups

Bamboo Shoots, chopped fine 1.5 cups

White Vinegar 2 cups

Kosher Salt 4 tsp.

Sugar 2 cups

Carrots, peeled, julienne 2 cups

Celery, julienne 2 cups

Red Onion, julienne 1 cup

Cucumber, julienne 2 cups

Whole Wheat Tortilla, 10" 12 each

Description:

In a bowl, combine salmon, sweet chili sauce,

sesame oil, water chestnuts, and bamboo shoots.

Hold covered under refrigeration.

Combine vinegar, salt, and sugar in a large saucepan and cook until salt and sugar are dissolved. Remove from heat and add vegetables, let sit a minimum of 30 minutes to overnight.

Drain. Hold covered under refrigeration.

One Serving:

Warm tortilla on griddle and remove.

Spread 4 oz. of salmon mixture in the center of the tortilla. Place 1 oz. of House Pickled Vegetables over salmon mixture. Sprinkle with 1 Tbsp. cilantro. Drizzle with Sriracha Sauce.

Roll up burrito style. Serve.