

Alaska Salmon and Chipotle Dip



Preparation Time: 10 minutes

Cook Time: 0 minutes

Servings: 4

Ingredients:

1 can (14.75 oz.) or 2 cans (7.5 oz. each) traditional pack Alaska salmon

OR 8 to 10 oz. skinless, boneless salmon (canned or pouched)

2 to 3 Tablespoons fresh lime juice

1 Tablespoon chipotle chiles in adobo sauce, chopped

2 Tablespoons chopped fresh cilantro

2 Tablespoons chopped red bell pepper

1 to 2 Tablespoons chopped red onion

1 teaspoon chopped garlic

1/4 teaspoon each salt and pepper

Tortilla chips, as needed

Description:

Drain and flake salmon. In bowl, mix lime juice, chiles, cilantro, bell pepper, onion, garlic, salt and pepper. Gently stir in salmon until blended. Cover and refrigerate until serving. Serve with tortilla chips.

Cook's tips:

- Add minced fresh jalapeño peppers for more flavor.
- Makes a great sandwich filling!
- Make a Latino Salmon Salad by adding a tablespoon mayonnaise, minced celery and corn with fresh sliced avocado over fresh greens.
- For a pasta salad, toss with cooked macaroni pasta, drained black beans, corn and canned green chiles with a splash of olive oil.