

CHIPOTLE ALASKA SALMON WRAP WITH COLLARD GREENS



Preparation Time: 30 minutes

Cook Time: 0 minutes

Servings: 4

Ingredients:

3-4 Tablespoons fresh lime juice

2 Tablespoons canned chopped chipotle chilies in adobo sauce

1/4 cup chopped fresh cilantro

1/4 cup chopped red bell pepper

1/4 cup chopped red onion

2 teaspoons chopped garlic

1/2 teaspoon each salt and pepper

2 cans (14.75 oz.) traditional pack Alaska salmon OR 4 cans/pouches (6 to 7 oz.) skinless, boneless salmon, drained and chunked

1/2 cup non-fat plain Greek yogurt

2 teaspoons adobo sauce

4 (8-inches each) collard green leaves (tough stems cut off) OR 4 (8-inches each) whole wheat tortillas

4 large lettuce or cabbage leaves, shredded (if using tortillas)

Description:

In a bowl, mix lime juice, chilies, cilantro, pepper, onion, garlic, salt and pepper. Gently stir in salmon.

In small bowl, blend yogurt and adobo sauce. Spread yogurt mixture evenly across each leaf/tortilla to within 1 inch of edge. Spread half of salmon mixture over yogurt mixture. Top with half of the shredded lettuce (if using), then roll up burrito style.