



SPOTLIGHT RECIPE

PAN SEARED CHILI-CRUST SALMON CAKE

GARLIC THAI SWEET CHILI BASIL REMOULADE, KALE-APPLE SLAW

Pan-Seared Chili-Crust Salmon cakes are crafted from flaked salmon bound lightly with mayonnaise, lime and cilantro, then coated in panko breadcrumbs mixed with chili-garlic sauce. Pan-searing creates an exterior that is crisp and spicy, contrasting with the tender, moist salmon interior.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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INGREDIENTS

Chili-Crust Salmon Cakes

- 2 pounds cooked salmon fillets
- 1 large egg, lightly beaten
- 6 tablespoons mayonnaise
- 3 tablespoons fresh cilantro, chopped
- 2 teaspoons fresh lime juice
- 2 cups panko breadcrumbs, 1 for coating the cakes
- 2 teaspoons chili-garlic sauce of crisp
- 1 teaspoon salt
- 1 teaspoon salt black pepper
- 1/2 cup olive oil

Garlic Thai Sweet Chili Basil Remoulade

- 1 cup mayonnaise
- 1/2 cup Thai sweet chili sauce
- 3 tablespoons fresh lime juice
- 3 tablespoons fresh Thai basil, chopped
- 3 cloves garlic, minced

Kale-Apple Slaw

- 3 tablespoons olive oil
- 3 tablespoons apple cider vinegar
- 2 tablespoons honey
- 2 teaspoons Dijon mustard
- 1 teaspoon Tabasco sauce
- 1 teaspoon salt
- 1 teaspoon black pepper
- 3 apples, cut into matchsticks
- 1 bunch curly kale, chopped

DIRECTIONS

Preheat the oven to 400 F.

Place the salmon in the oven on a sheet pan and cook for 10 minutes. When done let it cool, and then flake the salmon into a bowl. In the same bowl, combine the flaked salmon, beaten egg, mayonnaise, cilantro, lime juice, 1 cup panko, chili-garlic sauce, salt and pepper. Mix gently until just combined.

Portion the mixture into 6 patties, about 2 to 3 inches wide. Pour the remaining 1 cup of panko onto a plate and lightly coat each side of the patties. In a nonstick pan, add the oil over medium heat. Cook until golden brown and crisp on both sides, about 3 to 4 minutes per side. Set aside for service.

In a small bowl, whisk together the mayonnaise, Thai sweet chili sauce, lime juice, chopped basil and minced garlic. Refrigerate until ready to use.

In a bowl, whisk together the olive oil, vinegar, honey, Dijon mustard, Tabasco sauce, salt and pepper to make the vinaigrette. Add the apples and kale.