

Cindie Belner
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HAWAIIAN SALMON BURGER

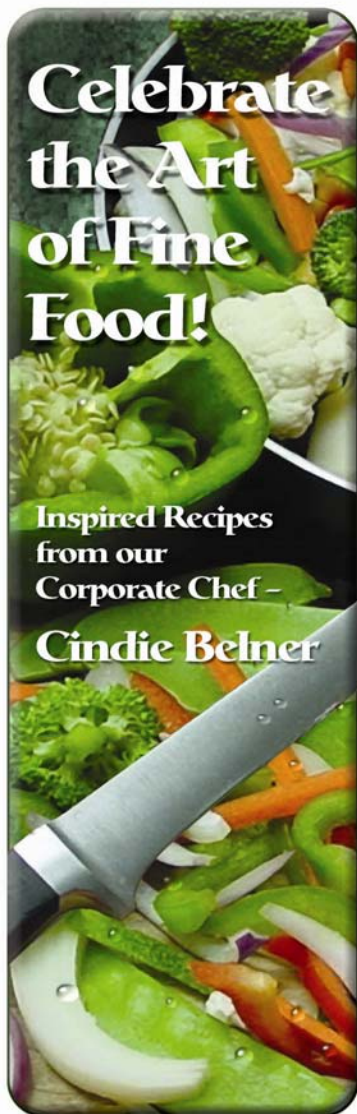
Ideal for a quick lunch— A sweet way to prepare salmon with a bit of zip. Even diners who are often disappointed with fish will enjoy this unique flavor combination.

Ingredients:

- Atlantic salmon, skinless 4 oz portion
- G.O. Fresh Tropical Fruit Salsa
- Pepper jack slice of cheese
- Freshly out of the oven, parbaked multigrain roll
- Chipotle sandwich sauce
- G.O. Fresh pre-cut lettuce, onion and tomato slices and $\frac{3}{4}$ pineapple chunks

Directions:

- Char-grill, grill, bake or broil the salmon filet
- Toast the halved roll and spread chipotle sauce on each half
- Place filet on the roll and top with pepper jack cheese slice
- Generously spoon G.O. Fresh fruit salsa over the salmon
- Serve open faced with G.O. Fresh lettuce, onion and tomato
- Garnish with G.O. Fresh pineapple chunks



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For Questions or Additional Information:

G.O. Fresh Chef, Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to cindie@gofresh-precut.com and start receiving her fresh, new recipes automatically.

