



## Recipes

# Salmon Banh Mi

### Ingredients

-For the Radish Pickles:

3/4 cup radish, julienned

1/4 cup white vinegar

1/4 cup water

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-For the Snow Pea Pickles:

3/4 cup snow peas, cut diagonally into strips

1/4 cup white vinegar

1/4 cup water

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-For the Mayonnaise:

1 egg yolk

1 tsp. white vinegar

1/2 tsp. salt

3/4 cup canola oil

2 tsp. capers, drained

2 green onions, chopped

3 dashes of Maggi liquid seasoning

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-For the Glaze:

3 tbsp. fresh lime juice

2 tbsp. packed brown sugar

2 tbsp. soy sauce

pinch of red pepper flakes

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-For the assembly:

4 pieces of Pier 33 Gourmet Salmon Singles

4 5 inch pieces of crusted baguette

16 sprigs cilantro

1 carrot, sliced with a vegetable peeler into thin strips



Portions  
4



Cooking Time  
25 min



#### Pier 33 Tips:

Don't know what to make for dinner? Freshly prepared Pier 33 Gourmet Ocean Raised™ Salmon, a tossed salad and whole grain bread make for a tasty protein meal.

1 small cucumber, cut into spears

12 thin slices of red jalapeño

## Nutritional Values



Calories  
454



Protein  
2g



Fat  
45g



Saturated  
3g



Sugar  
10g

## Instructions

### Radish Pickles

1) Combine all ingredients in a small bowl or jar and refrigerate for at least 2 hours or up to 2 days.

### Snow Pea Pickles

2) Combine all ingredients in a small bowl or jar and refrigerate for at least 2 hours or up to 2 days.

### Mayonnaise

3) In a medium stable bowl, whisk together egg yolk, white vinegar and salt. Add canola oil one drop at a time, constantly whisking, until an emulsion forms. Continue adding the rest of the oil in a slow stream, whisking constantly until a thick mayonnaise forms.

4) Stir in capers, green onion and Maggi liquid seasoning. Refrigerate until ready to use.

### Glaze

5) Combine all glaze ingredients in a small saucepan and boil over medium-high heat until syrupy and reduced by about half, about 6 minutes. Set aside.

### Assembly

6) Preheat broiler.

7) Place four Pier 33 Gourmet Salmon Singles on aluminum foil on a rimmed baking sheet, skin side down. Season with a pinch of salt and pepper.

8) Broil for 6 minutes.

9) Remove from oven and spoon glaze over each piece. Return to oven and broil for another 2 minutes or until cooked through.

10) Cut each baguette piece in half lengthwise. Divide mayonnaise between the sandwiches and spread on the bottom piece of bread. Place 4 sprigs of cilantro on each sandwich, then top with one piece of salmon, flaking it to spread out if necessary to form an even layer. Divide the drained radish pickles, drained snow pea pickles, carrot slices, cucumber spears and jalapeno slices between the four sandwiches. Close the sandwiches and serve.