

Copper River Salmon Lettuce Wraps

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Ingredients

- 1 cup julienned carrots
- ¼ cup unseasoned rice vinegar
- 1 tbs honey
- ¼ tsp salt

- 1 lb Copper River Sockeye salmon
- salt & pepper
- 1 tsp oil
- 12 leaves of butter lettuce
- 1 cup sliced cucumber
- 1 cup sliced radish
- 1 cup pickled carrots
- 1/3 cup each fresh herbs: basil, mint, cilantro
- ½ cup chopped peanuts
- 1 cup dipping sauce of choice: nuoc cham, peanut sauce, or sweet chili sauce

Instructions

- Combine vinegar, honey and salt in a small saucepan
- Heat until dissolved, then add carrots
- Let cool and refrigerate for an hour, preferably overnight
- Season salmon with salt and pepper
- Heat oil in pan over medium-high heat
- Add salmon flesh side down and cook for 3 minutes.
- Flip salmon and cook 2-4 minutes, or until flesh is opaque and separates easily with a fork
- Gently flake salmon, and arrange on platter with the vegetables and herbs
- Offer the peanuts and dipping sauce on the side
- To assemble, place about one ounce of cooked salmon in a lettuce cup then add vegetables and herbs and top with peanuts and a drizzle of sauce



COPPER RIVER

Wild Alaska King, Sockeye & Coho

www.CopperRiverSalmon.org