

Personal Pan Smoked Salmon Pizza



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Ingredients

- Smoked Copper River salmon
- 1 6" whole wheat pita
- 1/3 cup shredded mozzarella cheese
- 2 tbs marinara
- 1 garlic clove, thinly sliced
- ¼ cup onion, thinly sliced
- 1 tbs olive oil
- ¼ tsp fresh oregano
- 1 tsp capers, drained and sliced
- 1 slice bacon, cooked and crumbled
- parmesan cheese & fresh pepper to taste

Instructions

- Preheat oven to 425°F
- Place pita on baking sheet
- Heat olive oil in a pan over medium high heat
- Sauté onions and garlic for 1 min, or until tender and set aside
- Spread marinara on the pita leaving 1" from the edge
- Layer ½ of the mozzarella on the sauce, sautéed onions & garlic, oregano and capers
- Top with bacon crumbles and flaked smoked salmon
- Cover with the remaining half of the mozzarella
- Bake in preheated oven for 7-10 minutes
- Remove from oven and sprinkle with parmesan cheese and fresh pepper to taste



COPPER RIVER

Wild Alaska King, Sockeye & Coho

www.CopperRiverSalmon.org