



100—334 Upper Ganges Road
Salt Spring Island British Columbia Canada V8K 1R7
SEACHANGESEAFOODS.CA



Candied Salmon Salad Rolls for Canada Day

Servings: Makes 8 rolls

Ingredients:

2 oz thin rice noodles (rice vermicelli)
2 x 70g package SeaChange Candied Salmon
8 round rice paper wrappers (8 1/2" size)
1/2 of a small red pepper, sliced thinly
1/2 of a small yellow pepper, sliced thinly
1 small carrot, shredded into ribbons with a vegetable peeler
4 slices of cucumber, sliced on a deep diagonal and cut into matchsticks
1/2 an avocado, peeled and sliced
2 green onions cut in 3" lengths
a small handful of cilantro
Asian sweet chili sauce, for dipping

Preparations:

Soak the rice noodles in boiling water for 4-5 minutes, until al dente. Drain and rinse under cold water, then drain again. Open the packages of candied salmon, pour off any liquid, and divide the salmon into 8 portions. Have your other fillings prepped and ready to go.

Pour an inch of almost boiling water in a 9" pie plate and let it cool just enough so you can dip your fingers in it quickly. Soak a rice paper wrapper in the hot water for a few seconds, until it is translucent and pliable but not falling apart. Spread the soaked rice paper on a plate and place 1/8th of the rice noodles about 1" from the edge closest to you. Top it with 1/8th of the candied salmon and veggies (except cilantro). Begin rolling by folding up the bottom and tucking in the sides. Add a few cilantro leaves, then continue rolling to create a "stained glass" look on the outside of the roll. Repeat with the remaining ingredients, refreshing the hot water in the pie plate as necessary.

Place the rolls seam-side down on a plate and serve with sweet chili sauce. These are best eaten the day they are made, but can be kept tightly covered in the fridge for up to one day.