



Shredded Kale Salmon Caesar Salad

with Pesto Cheese Bread Crouton

yields 2

Ingredients

2 cup each kale and brussels sprouts

1/3 cup parmesan

1 lb salmon

1 pesto cheese bread

Olive oil

Blackened salmon seasoning-chili powder, paprika, garlic powder, onion powder, oregano, cayenne powder, sea salt, black pepper

Directions

1. Shred brussels sprouts
2. Cut up salmon into bite size and marinate with seasoning
3. In a large bowl, add kale, shredded brussels sprouts and parmesan cheese
4. Cut up pesto bread in cube size, drizzle olive oil and toss in the air fryer
5. Heat up non-stick pan with oil and cook salmon nuggets until gently cooked
6. Mix Caesar dressing into the large bowl with kale, brussels sprouts. Massage and mix together to completely coat with dressing. Top with pesto cheese bread croutons
7. Enjoy!

Cheese Bread

One of Andersen Bakery's top selling items and uniquely Andersen Crafted with crisp French Bread topped with sauces and cheese

We suggest you to warm up the cheese bread in oven at 350F for about 5 minutes



BBQ Chicken Sandwich with Jalapeno Cheese Bread

Savory BBQ chicken with tangy pickles on spicy Jalapeno Cheese Bread

Ingredients

- 6 slices pickles
- 3 tblsp BBQ sauce
- 3/4 cup shredded Rotisserie chicken
- 3 strips of bacon
- 1 jalapeno cheese bread

Directions

1. Split jalapeno cheese bread horizontally and warm up in the oven for 5 minutes
2. Cook bacon until crispy
3. Shred rotisserie chicken and warm it up
4. Combine bbq sauce and shredded chicken in a bowl
5. Warm up in microwave until hot
6. Layer BBQ shredded chicken on bottom of bread
7. Layer bacon and pickle on top
8. Enjoy!

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Steak and Mushroom Sandwich

with Garlic Cheese Bread

Ingredients

- 1 pound steak
- 1.5 cup mushroom
- 1 tblsp butter
- 1 garlic cheese bread

Directions

1. Melt butter in a large non-stick pan over medium heat and cook mushroom over medium-low heat for 10-12 minutes with remaining butter
2. Cook steak to preferred doneness, cover loosely with foil and let rest for 5 minutes
3. Split garlic cheese bread horizontally and warm up in the oven for 5 minutes
4. Layer steak, mushroom on top of the bottom of the bread
5. Assemble sandwich
6. Enjoy!

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