



**BRISTOL BAY**  
SOCKEYE SALMON

## **POTATO CHIP CRUSTED SALMON**

**SERVINGS: 4**

### ***Ingredients:***

1 pound Bristol Bay Sockeye Salmon, cut into 4 fillets

Salt and pepper

2 tablespoons mayonnaise

2 cups salt & vinegar potato chips (or flavor of choice), roughly crushed

Chopped chives and lemon wedges, for serving

### ***Directions:***

- 1** Preheat oven to 400 F. Place the fillets on a greased baking sheet. Season each with salt and pepper.
- 2** Spread 1/2 tablespoon of mayonnaise evenly on top of each fillet. Place a handful of crushed potato chips on top of the mayonnaise, pressing down gently to adhere the chips to the fillet.
- 3** Roast the salmon until the chips are lightly browned and the salmon is cooked medium-rare to medium, about 6-8 minutes. Garnish the salmon with chopped chives and serve with lemon wedges on the side.

Find more delicious wild sockeye salmon recipes at  
[www.bristolbaysockeye.org](http://www.bristolbaysockeye.org).