

- Easy No Sweat Recipe -

Open-Face Salmon Curry Melts

This is one of those easy but comforting lunchtime dishes. Change things up by playing with other Kitchen Hero spice blends.

Turn oven to broil mode. Move an oven rack to highest level. Line a cookie sheet with aluminium foil.

Into a medium bowl, add:

Two 213 g tins of cooked salmon, drained (or equivalent amount of cooked salmon)

2 stalks finely diced celery

1/4 cup finely diced white onion

2 tbsp chopped fresh cilantro

2-3 tbsp mayonnaise

1-2 tbsp plain yogurt

1 tbsp lime juice

1 tbsp **Moose of Mumbai Hot Indian Seasoning**

Stir well. Taste and add more **Moose of Mumbai** or some salt and pepper.

Lay out 6 slices of thickly cut white bread on the prepared cookie sheet. Evenly distribute the salmon filling on all of the pieces of bread.

Grate about 1 1/2 cups of cheddar cheese. Top each sandwich with the cheese. Broil about 3-4 minutes, watching carefully that the cheese doesn't burn. Serve immediately.



Kitchen Hero Tip!



This recipe also rocks
with leftover grilled salmon.

For more recipes, visit www.beakitchenhero.com