



## Go Green with Cilantro, Avocados, Peppers, Cabbage

### **Spicy Seared Salmon Cakes**

*With "South of the Border" Pepper Coleslaw*

- 1-pound raw boneless salmon
- 1/3 cup fine chopped onion
- 1/2 cup crushed cheese or garlic croutons
- 2 teaspoons adobo seasoning
- 1 Tablespoon olive oil
- 1/4 cup mild red pepper relish
- 2 Tablespoons packed chopped cilantro
- 1 small garlic clove, minced
- 2-ounces Queso Fresco cheese

**Avocado Spread** (see recipe)

**"South of the Border" Slaw** (see recipe)

**For Coating:** 1 cup finely crushed garlic croutons or as needed  
1 Tablespoon (each) canola oil; unsalted butter  
2 Fire Roasted Mini Naan Flatbreads, toasted

**Toppings:**

1/3 cup chopped cilantro; 1/2-ounce Queso Fresco cheese, crumbled  
8 to 12 deli sliced mild or medium jalapeno peppers  
4 Tablespoons red pepper relish

Remove fish skin; coarse chop salmon; set aside.

Place onion, croutons, adobo seasoning, oil, relish, cilantro, and garlic in food processor; process to combine. Add salmon chunks and Queso Fresco cheese; process only to form into patties. Do not over process the salmon.

Form into four equal 4 round patties; wrap in plastic wrap and foil. Place in refrigerator to chill about 1 hour or until ready to use.

**Prepare Easy Avocado Spread and “South of the Border” Pepper Slaw;** using recipes below; set aside.

**Cook Salmon Cakes:** Before cooking, remove salmon from plastic wrap; coat each salmon cake on both sides with finely crushed crouton crumbs. In a large nonstick skillet, melt oil and butter. Place salmon burgers in pan over medium hot heat; cook for 5 minutes; turn over; continue cooking for 4 minutes or salmon is golden brown and cooked as desired. Place on paper lined plate.

**Prepare Salmon Sandwiches:**

Toast flatbreads according to package directions.

**Prepare Topping:** In small bowl, prepare combine chopped cilantro and crumbled cheese; set aside.

**For each serving:** Place 1 toasted flatbread on serving plate. Spread avocado spread over flatbread; top with a dollop of prepared slaw if desired; top with 1 cooked salmon burger. Top each burger with cilantro topping, arrange 2 to 3 jalapeno peppers over cilantro; top with red pepper relish. Serve warm with remaining slaw on the side. Serves: 4

### **Easy Avocado Spread**

1 avocado, seeded, mashed

1 teaspoon lemon juice

1 Tablespoon plain Greek yogurt

1 teaspoon jalapeno pepper juice (from deli jar)

**Prepare Avocado Spread:** In a small bowl, mix all spread ingredients until smooth; set aside.

### **“South of the Border” Pepper Slaw**

1/2 cup chopped cilantro

3 cups coleslaw shredded cabbage

1 Tablespoon lemon juice

2 Tablespoons olive or canola oil

1 Tablespoon deli-sliced jalapeno peppers

1 Tablespoon jalapeno pepper juice (from deli jar)

2 Tablespoons mild red pepper relish

**Prepare Pepper Slaw:** In medium sized bowl, stir all slaw ingredients to combine; set aside.

**About the Recipe:** The salmon cakes are served open-faced on fire roasted flatbreads. They are seasoned with “south of the border” flavor, mild peppers, and rich green cilantro. A delicious pepper slaw can be served on the sandwiches or used as a side dish.