

Salmon Sliders



Ingredients:

Skinless Salmon
King's Hawaiian Rolls
Pepper Jack Cheese
Purple Onions
Lettuce
Honey Mustard
Pickles
Honey Chipotle Seasoning

Tony's Creole Seasoning
Smoked Paprika
Garlic Salt and Pepper
Seafood Blackening from Spice and
Tea Exchange
Pepper
Old Bay Seafood Seasoning

Let's Get It!

1. Wash Salmon and then cut it into small squares. Season Salmon with Tony's Creole Seasoning, Smoked Paprika, Garlic Salt and Pepper, Seafood Blackening from Spice and Tea Exchange, Honey Chipotle seasoning, and Old Bay Seafood Seasoning
2. Melt half a stick of butter with a scoop of Minced Garlic in a large skillet
3. Add Salmon to skillet and cook both sides for 3-5 minutes.
4. In a separate pan, split King's Hawaiian Rolls in half and toast both sides
5. Place Lettuce, Onion, Pickles, Pepper Jack Cheese, Salmon, and Honey Mustard between toasted buns
6. Serve and Enjoy!