

GRILLED SALMON CIABATTA SANDWICHES



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 2-4 servings*

Reorder No.	Description	Amount
<i>Market Item</i>	Salmon Fillets, skin-on	2
432050	Primo Gusto® Extra Virgin Olive Oil	1 Tbsp.
108308	GFS® Salt	1 tsp.
225037	Trade East® Regular Ground Black Pepper	1 tsp.
224839	Trade East Garlic Powder	1 tsp.
225002	Trade East Ground Paprika	1 tsp.
695610	Sienna Bakery® Ciabatta Rolls	2
844761	Primo Gusto Basil Pesto	2-4 Tbsp.
577552	Mayonnaise	2 Tbsp.
<i>Market Item</i>	Fresh Baby Arugula	1 cup
<i>Market Item</i>	Avocado, sliced lengthwise	½
795352	Tomato	6 slices

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Heat your grill to about 375°F and prep your salmon by drizzling each fillet with olive oil and seasoning, to taste, with salt, pepper, garlic powder, and paprika. Place salmon, skin-side down in a grill basket and grill for about 5 minutes. Flip the basket an grill skin-up for about 8 minutes or until salmon is a bright pinkish-orange and completely opaque. Remove the skin after cooking. Finish par-baked ciabatta rolls in oven per package instructions. Spread one side of the ciabatta with mayonnaise and spread pesto on the other. Add fresh arugula, grilled salmon, tomato, and avocado slices. CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.