

SeaChange Smoked Salmon in Tartlet Shells

Makes 24 tartlets

Time: 15 minutes

ingredients:

113g package SeaChange Smoked Sockeye Salmon

1 green onion, chopped

1/4 cup cream cheese

1 pkg Siljans crispy shells (available in most grocery stores)

to prepare and serve:

Open pouch of salmon and slide onto a plate, discarding juice. Break salmon into small chunks with a fork.

Place in each tartlet: 1/2 tsp cream cheese, 1 small chunk salmon, and 1 or 2 pieces green onion. Serve immediately.



recipe provided by SeaChange Savouries Canada

www.SeaChangeSavouries.ca

5% of profits donated to food banks