



# No Name® Original Salmon Bread Bowl Salad



## INGREDIENTS:

- 2 Boxes of **No Name® Original Salmon Fillets**
- 1 Pkg. Large refrigerated biscuit dough (i.e. Pillsbury Grands Buttermilk Biscuits)

## For Each Salad Bowl:

- 1 cup Chopped Salad Greens
- 1 tsp. Fresh Mint chopped
- 1 Strawberry
- 4-5 ea. Pea Pods
- 4-5 ea. Grape Tomatoes
- 2 Orange Slices

## Dressing:

- 1/2 cup Mayonnaise
- 1 1/2 Tbls. Roasted Red Pepper
- 2 tsp. Red Wine Vinegar
- 2 Tbls. Extra Virgin Olive Oil
- 2 tsp. Orange Juice – fresh squeezed
- 1/2 tsp. Granulated Sugar
- 1/4 tsp. Salt



## **COOKING DIRECTIONS:**

1. Prepare the salad bowl.
2. Heat the oven to 350 degrees.
3. Open the can of biscuit dough.
4. Place biscuit dough pieces on a floured cutting board.
5. Roll out each piece of biscuit dough to a flat circle – approximately 6 inches in diameter.
6. Place 8 – 5 inch pot pie tins upside down on a baking pan.
7. Spray the tins lightly with non-stick cooking spray.
8. Place one piece of dough over each pot pie tin.
9. Bake in the oven for approximately 12 minutes.
10. Remove from the oven and turn the tins right side up so you now have a bread bowl. Remove the tins from the bread bowls. Let the bowls cool while you prepare the rest of the ingredients.
11. Prepare salmon according to package directions (one salmon fillet will make two salads.)
12. Prepare the rest of the salad ingredients and fill each bowl with the following:
13. Place mayonnaise, red peppers, vinegar, orange juice, sugar and salt in a blender. Slowly drizzle the olive oil into the mixture. Assemble as pictured.
14. Place the chopped greens in the salad bowl, top with the remaining ingredients and finish with desired amount of the dressing.