

# SPICY SALMON CUCUMBER BOATS



## INGREDIENTS

### ITEM

Smoked Salmon  
Approved mayonnaise  
minced cilantro  
Sriracha  
Persian cucumbers  
Salt and pepper  
Sesame seeds  
Shredded carrot  
Minced cilantro

### QUANTITY

6 oz.  
1 tbsp.  
1 tbsp.  
1tsp.  
3 small  
To Taste  
2 tbsp.  
1/4 cup  
1 tsp.



## PREPARATION

- Begin by slicing the cucumber in half lengthwise. Using a spoon, scoop out the seeds and flesh from the center of each half to create a hollow boat.
- Cut the salmon into small pieces and season with salt and pepper.
- In a small bowl, whisk together the mayonnaise, sriracha sauce, honey, sesame seed, salt, and pepper until well combined.
- Add the salmon pieces to the bowl and toss with the spicy mayonnaise, and carrot until evenly coated.
- Stuff the salmon mixture into the cucumber boats.
- Garnish with sliced cilantro, and sesame seeds, if desired.
- Serve immediately and enjoy your delicious and healthy Spicy Salmon Cucumber Boats!