

# Quick & Easy

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## THE COSTCO WAY

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### Kirkland Signature Sockeye Salmon Salad 3-Ways

Makes 4 servings

#### Ingredients:

4 frozen Kirkland Signature sockeye salmon fillets or 1 refresh Kirkland Signature sockeye salmon

1 Tbsp miso

1 Tbsp Dijon mustard

1 to 2 Tbsp olive oil

1 tsp salt, divided

½ tsp pepper, divided

1 cup celery, chopped

¼ to ⅓ cup red onion, chopped

1 lemon, juiced

1½ to 2 Tbsp mayonnaise

6 to 8 cups Romaine lettuce, chopped

8 endive leaves

Crackers

#### Instructions:

Preheat oven to 350 F. In a small bowl, combine miso and Dijon. Place salmon skin side down on baking sheet. Brush salmon with olive oil. Top with ½ tsp salt and ¼ tsp pepper. Spread miso mixture on top. Bake salmon until opaque and flaky, about 20 to 25 minutes, or until internal temperature reaches 145 F. Remove from oven. Cool for 5 to 10 minutes.

In a large bowl flake salmon. Add in celery, red onion, lemon juice, mayonnaise and remaining ½ tsp salt and ¼ tsp pepper. Mix gently until just combined. Serve with a salad, in endive leaves as a wrap, with your favorite crackers, with pasta salad, in a sandwich or on toast.

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