



Baked Salmon Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

Salmon
small cooked shrimp
crab meat (those fake ones will do)
mayo
lemon
bread crumb
butter
salt
herb
spinach

Instructions

1. in a blender blend shrimp, crab meat, bread crumb, mayo, salt, herb
2. slice a long piece of salmon
3. roll mixture from (1) into a ball and spread it on the sliced long piece of salmon
4. roll it up
5. cut to preferred thickness
6. spray baking pan with non stick spray, top salmon with a square of butter then some lemon juice
7. bake for about 12 to 20 min under 425 (20min will be a bit too well done I've tried this recipe many times and found 10-12 min to be the best, but might be too tender for some people)

sauce

in blender blend chopped spinach, mayo, herb + lots lemon juice. Done!