



# 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)

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sauce

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