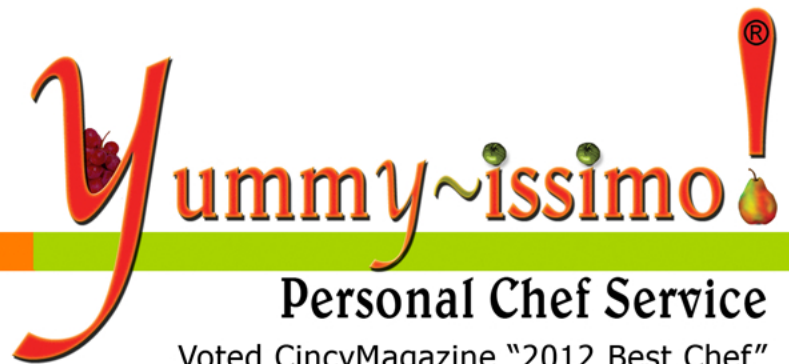


# Roasted Salmon Spread



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

4 ~ 8oz salmon filet, skinned

8oz cream cheese, room temperature

1 red bell pepper, fine diced

2 avocados, ripe

4 green onion, thinly sliced

1/2c tomatoes, diced, drained

2T garlic, minced

1 lime, zested and juiced

2t dill

2T cilantro, chopped

Preheat oven to 400. Place salmon on baking sheet covered with foil and roast 10~12 minutes. Cool completely.

Slice avocado in half and remove pit. Place avocado and remaining ingredients except salmon in food processor ~ save 1 green onion, a wedge of lime and a little cilantro for garnish. Process until mixture is well mixed and mostly creamy. There can still be some larger pieces in the mixture.

Spread creamy mixture onto assorted crackers or toasted baguette slices and top with pieces of flaked roasted salmon. Drizzle with a little more lime and garnish with chopped cilantro.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

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