Salmon Sliders with Baby Greens

Servings: 6

INGREDIENTS

- 1 c mayonnaise
- 1 t sesame oil
- 1 T Roseli® sundried tomato garlic pesto
- 12 ea Chef's Line™ salmon sliders
- Optimax® canola oil spray
- 1 t Rykoff-Sexton International™ capers
- 5 oz Cross Valley Farms® spring mix
- 12 ea brioche slider buns, split

PREPARATION

In medium bowl, mix together mayonnaise, sesame oil, tomato pesto and capers. Spray both sides of salmon sliders with canola oil. In saute pan on high heat, smash down slider portion and move to medium heat after 1 minute. Cook for 3 minutes on each side. Heat slider bun in 350° oven for 2 minutes. Spread bun top and bottom with mayonnaise mixture. Place salmon on bottom bun, top with spring mix and then slider bun top. Place 2 sliders on heated white rectangle plate; serve.

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