



SANTA MONICA
SEAFOOD[®]
MARKET • CAFÉ • OYSTER BAR
Family Owned Since 1939



Start the New Year *Light* with

SALMON ROULADE
with Seafood Stuffing



Cure your "holiday hangover" with this fresh, healthy and delicious recipe!

SALMON ROULADE with Seafood Stuffing (serves 2)



Ingredients:

4 ea Salmon Roulade with Seafood Stuffing

Directions:

- 1) Pre-heat oven to 350° F.
- 2) Line your baking tray with parchment paper and place your salmon roulades on top.
- 3) Bake in the oven for about 15 minutes.
- 4) Plate your salmon roulade and serve it warm.

Enjoy!

Try both flavors of our salmon roulades by replacing two seafood stuffed salmon roulades with two spinach and feta salmon roulades!