

Salmon

**SUPER SIMPLE!
SUPERFOOD!**



CHILEAN SALMON CHACARERO SANDWICH

YIELD: 4 PORTIONS



Ingredients:

- 4 ea. 2 oz Salmon Fillet Portions – skinless, boneless (disks shaped if possible)
(cut $\frac{3}{4}$ inch thick with circle cutter same size as bun)
- 1/4 oz. Merken Pepper (or Chipotle Pepper Powder)
Salt, Pepper as needed
- 1 oz. Olive Oil
- 4 ea. Slider Buns (1.25 ounce each – 2.5 inch in diameter)
- 4 ea. Tomato Slices (ripe, round, same size as bun)
(fully cooked until tender, julienne lengthwise, seasoned with salt and pepper)
- 2 oz. Mayonnaise (1/2 ounce per sandwich)
- 4 oz. Guacamole Mayonnaise (1 ounce per sandwich)
- 4 oz. Green Beans, blanched and cut julienne

Method of Preparation:

- Dust salmon fillet with Merken (or chipotle) pepper, salt, and pepper. Drizzle with olive oil.
- Sear salmon in non-stick pan over medium heat on each side until golden brown (approximately 90 seconds per side). These may be broiled if easier. Set aside to cool.
- To serve, place sliced tomato on bottom bun, add cooked, cooled, salmon disk on top of tomato, add mayonnaise, guacamole, julienne green beans, and bun top.
- Serve at room temperature – Enjoy this bite of Chilean culture.

A Chacarero is a traditional Chilean sandwich usually made with beef (churrasco) or pork (lomito) served on a round roll with tomatoes, thinly sliced green beans, sliced ripe tomato, a healthy dollop of mayonnaise, and dusting of Merken chili pepper. It is one of the many varieties of sandwich served in Chilean Fuentes de Soda, or Schoperías restaurants – the equivalent to an American diner or “greasy spoon.”

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