

# **Mini Salmon Loaves**

Try these salmon loaves on a bun, over a bed of lettuce, with eggs or a side of hash browns, with a dipping sauce on the side, or just by themselves! This dish is inspired by a traditional Alaskan recipe.

#### **CACFP CREDITING INFORMATION**

1 loaf (about 1½ oz) provides 1½ oz equivalent meat and ¼ oz equivalent grains.

#### SOURCE

Team Nutrition CACFP Multicultural Recipe Project.

https://teamnutrition.usda.gov

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	INGREDIENTS	Weight	Measure	Weight	Measure
					1 Preheat oven to 350 °F.
Alaska salmon, skinless, boneless, canned, drained, flaked	1 lb 15¼ oz	3¾ cup 2½ Tbsp	3 lb 14½ oz	7¾ cup 1 Tbsp	2 Place salmon in a large bowl.
Egg, large, slightly beaten		4 each		8 each	3 Break apart chunks of salmon using a fork.
Milk, fat-free (skim)		¼ cup		½ cup	4 Add egg, milk, onion, dill weed, lemon pepper, and bread crumbs. Mix well.
Onion, dried, minced		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Dill weed, dried		2 tsp		1 Tbsp 1 tsp	

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Lemon pepper seasoning		2 tsp		1 Tbsp 1 tsp	
Whole-wheat bread crumbs	3⅓ oz	3/4 cup (about 3 slices of bread)	6¼ oz	1½ cup (about 6 slices of bread)	
					5 Divide salmon mixture into 25 or 50 portions (about 13/4 oz each), use a #24 scoop.
					6 Shape each portion into a miniature loaf, about 1" x 2" x ½" and place on a baking sheet.
					7 Bake for 15 minutes.
					Critical Control Point: Heat to 155 °F or higher for at least 15 seconds.
					8 Serve one loaf (about 1½ oz cooked).
					Critical Control Point: Hold at 140 °F or higher.

## **NUTRITION INFORMATION**

For one loaf (about 1½ oz cooked).

NUTRIENTS Calories	AMOUNT 82
Total Fat Saturated Fat Cholesterol	<b>3 g</b> 1 g 51 mg
Sodium Total Carbohydrate Dietary Fiber Total Sugars Added Sugars included Protein	197 mg 3 g 0 g 1 g N/A 11 g
Vitamin D Calcium Iron Potassium	N/A 27 mg 0 mg N/A
N/A=data not available.	

### **NOTES**

## Optional

Serve with a lemon mayonnaise.

YIELD/VOLUME					
	25 Servings	50 Servings			
2 lb 5½ oz 25 loaves		4 lb 11 oz 50 loaves			