

Chef Shannon &
Chef Damon's



MENU ITEM

Grilled Salmon Salad

SUPC	Description	Brand	Qty	Type
4062337	Bean Garbanzo Fcy No Sulfite	SYS CLS	1	OZ
9442138	Soybean Whole Edamame Shelle	SIMPLOT	1	OZ
8838922	Vegetable Corn and Peppers	SIMPRST	.50	OZ
1008028	Carrot Loose Fresh	PACKER	.25	OZ
7102403	Cranberry Dried	SYS IMP	.25	OZ
5075080	Dressing Greek	D&C	.75	OZ
6410757	Salmon Atl Fil Skon 3-4# FRSH	PACKER	7	OZ
3629029	Lettuce Spring Mix Organic PLW	SYS NAT	1	OZ
3347747	Sauce Raspberry Designer	LYON M	.20	OZ
4363453	Seasoning Blackened Redfish	MAGI	1	TS

INSTRUCTIONS

Grilled Salmon Salad

Serves 1

1. Set aside the salmon and organic greens.
2. Mix the garbanzo beans, edamame, cranberries and vegetables with Greek dressing and cumin. Add salt and pepper if necessary to taste.
3. Lightly season salmon with redfish seasoning and grill or sear on flat top or sauté pan.
4. Place mix greens, approx 3.5 oz. of chick pea salad mix over greens, add the salmon to the top and garnish with raspberry sauce.



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