



Recipe: *Wonton filled with Lemon Dill Salmon and Zucchini*

Yield: 8 portions

Ingredients:

*8 Wonton Skins
4 oz Lemon Pepper Honey
Smoked Salmon *
1 oz Pepper crushed
little Lemon juice
1-2 oz Red Onion
1 Zucchini - small
1-2 oz Red Bell Peppers
little Soy Sauce*

**You may substitute with any
Honey Smoked Salmon
flavor.*



Method:

Sauté red onions and zucchini in little oil, add Lemon pepper Honey Smoked Salmon and rest of ingredients. Chill ingredients. Fill into wonton skins and fry till golden.

*Honey Smoked salmon comes in four flavors -
Original, Lemon Pepper, Cracked Peppers and Chipotle & Lime*

www.HoneySmokedFish.com