



BAKED KAMABOKO SALMON

INGREDIENTS:

2 - 4 oz salmon fillets
Salt & pepper for seasoning
½ block kamaboko (grated)
½ -10oz pkg imitation crab (shredded)

½ round onion (chopped)
¼ c. mayonnaise
*may use more if
kamaboko mixture
is too dry



DIRECTIONS:

1. Place salmon fillets on a foil covered cookie sheet and season with salt and pepper.
2. In a bowl, mix kamaboko, imitation crab, onions, and mayonnaise. Add more mayonnaise if mixture is too dry. Mixture should look like a spread/dip.
3. Spread kamaboko mixture onto each salmon so that the tops are completely covered.
4. Bake salmon at 350° F for 10-15 minutes or until done. Broil salmon for 5-10 minutes to brown tops.

