

POLLOCK WILD WING OPEN FACE SUB

- 1 each French baguette
- 16–20 wings Highliner Wild Alaska Pollock Wings, cooked according to package
- ¼ cup Unsalted butter, softened
- ¼ cup Extra virgin olive oil
- 2 heads Romaine lettuce, thinly shredded
- 2 cups English cucumbers, medium diced
- 2 cups Roma tomatoes, medium diced
- 2 cups Red onion, thinly sliced
- ½ cup Red wine vinegar
- 1 Tbsp Sugar
- 1 Tbsp Kosher salt
- 1 cup Prepared ranch dressing of choice
- 1 cup Prepared buffalo sauce of choice
- 1 cup Blue cheese crumbles of choice

1. Slice the baguette in half lengthwise creating two open faced long pieces. Rub each piece entirely with the softened butter and reserved olive oil. Grill for approximately 3 minutes per side on a preheated grill until golden brown and crispy all over. Reserve and let cool.
2. Meanwhile cook the wild wings according to the package instructions. When cooked through, reserve and set aside.
3. Begin assembling the open faced submarine by cutting the baguettes into your desired size. Assemble first with shredded romaine lettuce and then top with the remaining reserved vegetables. Place 2–4 wild wings on top of each open faced submarine and garnish with a drizzle of both the ranch and buffalo sauces. Finish with the blue cheese crumbles and enjoy!

ADDITIONAL INFORMATION

| | |
|-----------------|--|
| Course | Dinner , Entrees , Lunch |
| Cuisine | American |
| Category | Sandwiches , Seafood |

Serving Size

8