

## WILD PACIFIC SALMON TORTA

- 2 Tbsp Butter, melted
- 1 Baguette 7", sliced, toasted
- 2 Tbsp Refried black beans, hot
- 2 Applewood smoked bacon crispy
- 1 Wild Pacific salmon filet 6 oz.
- 1 Tbsp Sweet Baby Ray's Citrus Chipotle Barbecue Sauce
- 2 fl-oz Mexi-slaw
- 1 Tbsp Queso fresco

1. Brush salmon filet with 1 Tbsp of butter on all sides and place on hot grill. Grill on each side for 3-4 minutes.
2. Butter both sides of baguette and place on flat top.
3. When toasted, remove and spread bottom half with refried beans, criss-cross with bacon, remove salmon filet from grill and place on top of bacon.
4. Drizzle salmon filet with Sweet Baby Ray's Citrus Chipotle Barbecue sauce and top with Mexi-slaw and sprinkle with queso fresco.
5. Top with other half of baguette and slice in half.
6. Place on service plate and serve with chili powder and salt dusted fried tortilla chips.

### ADDITIONAL INFORMATION

#### Ingredients

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#### Course

[Lunch](#)

<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Mexican</a>
<b>Category</b>	<a href="#">Sandwiches</a> , <a href="#">Seafood</a>
<b>Serving Size</b>	4