



## Salmon BLT

Grilled salmon, bacon, spring mix, sliced tomato on ciabatta with tartar sauce.

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Sysco South Florida

- **Recipe Category:** Other
- **Menu Category:** Sandwiches
- **Suggested Sell Price:** \$5.00 to \$9.99
- **Serving Size:** 1
- **Preparation Time:** Less than 30 mins

- **Cuisine Type**
  - Deli / Sandwich
  - Grill & Bar
  - New American

No. of Servings:   [help](#)

Original recipe yield is 1 serving(s).

### Ingredients

- 1 ea. – Salmon (8496341 - PORTSIM - SALMON ATLANTIC PORTION SKLS 6 OZ NOR)
- 3 ea. – 1359405 - SYS CLS - BACON LAYFLAT TEXAS SMOKED 18/22 CT
- 2 Oz. – Tomatoes
- 1/2 Oz. – Spring mix
- 1 ea. – Ciabatta
- 1 1/2 Oz. – Tartar sauce

**Warning:** This recipe's ingredients were converted to a new amount. The directions below still refer to the original recipe yield.

### Instructions

1. Turn on grill or flat top griddle.
2. Place bacon on griddle and cook until crisp. Season salmon with salt and pepper and place on grill. Cook until medium.
3. Toast ciabatta then spread tartar sauce on both sides. Place salmon on bottom, top with bacon, spring mix and tomatoes. Slice in half and serve with fries or chips.

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