

# NEW: Salmon Spread!

Dec 22, 2021

No fishin' for compliments with a spread this Bitchin'! This saucy salmon spread is a primetime party snack that doubles as a next-day sandwich savior. All it takes is some cooked salmon, chopped veggies, and fresh flavor from our Green Onion Bitchin' Sauce, mixed up and given time to chill in the fridge. Once plated, grace it with one more saucy drizzle & serve with your choice of crunchy crackers. Pro tip: some everything-bagel seasoning takes this to the moon! Be ready to spread the Bitchin' love!

**Serves:** 6    **Prep Time:** 10 mins    **Calories:** 305

## Ingredients

<b>1 tub</b>	Green Onion Bitchin' Sauce
<b>7-1/2 ounces</b>	Pink Salmon, drained, flaked and cartilage removed
<b>3 tbsp</b>	Fresh Parsley, chopped
<b>3 tbsp</b>	Fresh Dill
<b>2 tbsp</b>	Green Pepper, finely chopped
<b>2 tbsp</b>	Sweet Red Pepper, finely chopped
<b>1/2 tsp</b>	liquid smoke, optional
	Everything Bagel Seasoning
	Crackers

## Method

1. In a bowl, combine cooked salmon and chopped veggies; stir until well blended.
2. Cover and chill for up to 24 hours.
3. Transfer to a serving bowl; if desired, sprinkle with sesame seeds or parsley.
4. Serve with crunchy crackers.