

# Stuffed Wild Salmon

*Wild, Ocean Caught Salmon*



- >> HAND CRAFTED
- >> SAVORY BREAD CRUMB STUFFING
- >> PRECISE PORTION CONTROL
- >> 0G TRANS FAT



## Stuffed Wild Salmon

Trident Seafoods' stuffed wild salmon makes a big splash on your menu with just a little prep time in the kitchen. Wild caught from the icy waters of the North Pacific, these delicate pink salmon fillets are topped with a savory bread crumb and bell pepper stuffing, then wrapped in two additional fillets to form a delicious "salmon boat."

These elegant entrees provide fancy without fuss. Add them to your surf & turf plate or pair them up with our PubHouse battered whitefish and Tempura Shrimp for a delicious Captain's Platter. Create a delightful Stuffed Salmon Newberg or go Cajun/ Tex-Mex with a pinch of hot spice.



## Features & Benefits

### >> HANDCRAFTED ELEGANCE

Portion controlled, cook right from frozen

### >> VERSATILE ENTRÉE

Pairs well with rice, pasta or salads

### >> 14 GRAMS PROTEIN PER SERVING

Lean skinless/boneless portions

## Species Information

Trident's wild Salmon are ocean-caught in the pure, icy waters of the North Pacific. Salmon feed on the abundant natural diet found in these pristine waters, which produces their excellent natural flavor, firm texture and attractive color.

## PACK INFORMATION

ITEM #	DESCRIPTION	PORTION SIZE	PACK SIZE	APPROX. PIECES PER CASE	GTIN #
495409	Wild Stuffed Salmon	3.3 oz	1/10 lb.	48	0 00 28029 95409 8
10 LB. PACK: DIMENSION: (L x W x D) 16.5" L x 10" W x 4.5" H					
GROSS WEIGHT: 12 lb. CUBE: .40 TI HI: 10 x 9					

## COOKING & HANDLING INSTRUCTIONS

Keep frozen until ready to use.

### CONVECTION OVEN:

Pre-heat to 400° F. Place frozen Stuffed Salmon in a pan sprayed with vegetable oil to prevent sticking, and pour 1/2 cup water into pan. For best results, cover them with foil and cook for 6 minutes. Remove the foil and cook for additional 6 minutes to brown the product.

### CONVENTIONAL OVEN:

Pre-heat to 425° F. Place frozen Stuffed Salmon in a pan sprayed with vegetable oil to prevent sticking, and pour 1/2 cup water into pan. For best results, cover them with foil and cook for 10 minutes. Remove the foil and cook for additional 5 minutes to brown the product.

*Cooking times and temperatures may vary with equipment and load.*

Nutrition Facts	
Serving Size 1 piece (94 g/3.3 oz.)	
Amount Per Serving	
<b>Calories</b>	130
Calories from Fat	45
% Daily Value*	
<b>Total Fat</b> 5g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
<b>Cholesterol</b> 50mg	17%
<b>Sodium</b> 300mg	13%
<b>Total Carbohydrate</b> 6g	2%
Dietary Fiber 0g	0%
Sugars 1g	
<b>Protein</b> 14g	28%
Vitamin A 2%	Vitamin C 2%
Calcium 2%	Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet.	
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INGREDIENTS: PINK SALMON, WATER, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: DEHYDRATED RED AND GREEN BELL PEPPERS, ONION POWDER, YEAST, MUSHROOM POWDER, GARLIC POWDER, SUGAR, PAPRIKA, SPICE, SHERRY WINE CONCENTRATE, WHEY, MILK, SODIUM CASEINATE, HIGH FRUCTOSE CORN SYRUP, MALTODEXTRIN, WHITE PEPPER, DEXTROSE, PARTIALLY HYDROGENATED VEGETABLE OIL (SOYBEAN, COTTONSEED), SALT, DEFATTED SOY FLOUR, SOYBEAN OIL, PALM OIL, TAPIOCA DEXTRIN, SWEET CREAM SOLIDS, ARTIFICIAL FLAVOR AND COLOR, HYDROLYZED CORN PROTEIN, CELLULOSE POWDER, SOY LECITHIN, TURMERIC, SODIUM PHOSPHATES, ARTIFICIAL BUTTER FLAVOR, TBHQ (ANTIOXIDANT), BETA CAROTENE, CITRIC ACID (ANTIOXIDANT), ALLERGY INFORMATION: CONTAINS FISH (PINK SALMON), WHEAT, MILK, AND SOY.



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