



Salmon Lettuce Wraps with Mango Salsa

INGREDIENTS

¼ cup Hy-Vee mayonnaise
1 tbsp dried dill
2 tbsp Hy-Vee honey
2 tbsp Hy-Vee Dijon mustard
½ tsp Hy-Vee salt, divided
½ tsp Hy-Vee ground black pepper, divided
½ small red onion, minced, plus 2 tbsp. chopped; divided
4 (4-oz.) fresh salmon fillets, chopped
2 avocados, seeded, peeled, and chopped
½ cup Hy-Vee frozen mango, thawed
1 fresh jalapeno pepper, seeded, and sliced
2 tbsp fresh Italian parsley, chopped; plus additional for garnish
1 tbsp freshly squeezed lemon juice
¼ tsp Hy-Vee salt
1 tbsp Hy-Vee vegetable oil
8 butterhead lettuce leaves

PREPARATION

- 1** Combine mayonnaise, dried dill, honey, Dijon mustard, salt, and black pepper in a medium bowl. Stir in ½ small chopped red onion and chopped salmon; marinate in the refrigerator for 10 minutes.
- 2** For salsa, combine avocados, mango, jalapeno, 2 tablespoons chopped red onion, parsley, lemon juice, and salt. Set aside.
- 3** Heat vegetable oil in a 12-inch nonstick skillet over medium heat. Add salmon; cook 4 to 5 minutes or until an internal temperature reaches 145°. Remove from heat.
- 4** Spoon salmon mixture into butterhead lettuce cups; top with salsa. Garnish with additional chopped parsley, if desired.