



## **Garden Hearts® Salmon Wrap**

**Yield: 8 servings**

### **INGREDIENTS**

- 4** ***Garden Hearts® Petite Romaine Hearts***
- 8** 8-ounce salmon filets, cut into one-inch strips
- salt and pepper to taste
- 4** ounces olive oil
- 12** ounces Ultimate Caesar Dressing (recipe follows)
- 8** 12" thin flour tortillas
- 1** cup fresh dill, chopped
- 2** cups caper berries

## ULTIMATE CAESAR DRESSING

- 3 egg yolks, pasteurized
- 4 flat anchovy filets, mashed
- 3 garlic cloves, minced
- 1 tablespoon Dijon mustard
- 1/4 cup lemon juice, freshly squeezed
- 1/4 cup wine vinegar
- 1/4 tablespoon kosher salt
- 1/4 teaspoon black pepper, freshly ground
- 2 cups extra virgin olive oil
- 1 cup Parmesan cheese, freshly grated

## METHOD

1. Cut one inch from the base of the Garden Hearts® romaine hearts, separate into individual leaves, rinse well under cold, running water and let air-dry.
2. To prepare dressing, combine eggs, anchovies, garlic, mustard, lemon juice, and wine vinegar, salt and pepper. Slowly add the olive oil until dressing is fully emulsified. Add Parmesan cheese and refrigerate until ready for use.
3. Season the salmon strips with salt and pepper. Pan sear in olive oil until done as desired. Set aside.
4. Roll the seared salmon strips in dill, place on top of Garden Hearts®, add Parmesan cheese, and and roll tightly, taking care not to tear the tortilla.
5. Slice the roll in half on an angle, place with the cut sides showing on a serving plate, and garnish with caper berries.

## VARIATION

This versatile recipe lends itself well to a variety of fish as well as chicken or pork.



**Recipe by:** **Beat Giger, CEC, AAC, Corporate Chef**  
**Pebble Beach Resorts; Pebble Beach, CA**

**Chef's Comment:** *"Let's do the wrap – with delicately sweet, tender Garden Hearts®. A delightful change from the humdrum sandwich, it's easy to make and Will be a sure hit with your guests!"*



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