



THE

HOLIDAY

COLLECTION

It's time to eat seafood and be merry! Enjoy these hand-selected foodservice recipes from Chicken of the Sea—perfect for holiday celebration menus and catering.

The Best Seafood
Chicken of the Sea
Food Service



BLOODY MARY TUNA SALAD

SERVINGS: 26

INGREDIENTS

- 1 (66.5 oz) can Chicken of the Sea® Solid White Albacore Tuna in Water, drained
- 3 ½ c vegetable Juice
- 3 ½ c celery, diced
- ½ c horseradish
- 1 Tbsp Worcestershire Sauce
- 3 ¼ tsp fresh ground pepper

DIRECTIONS

- **1** In a large bowl, mix the vegetable juice, celery, horseradish, Worcestershire sauce and ground pepper until all of the ingredients are incorporated.
- **2** Flake the tuna with a fork and gently fold into the vegetable juice mixture; mix until all ingredients are coated.
- **3** Portion into clear glasses or cups. Cover and chill until ready to serve.





SALMON POTATO LEEK SOUP

SERVINGS: 24

INGREDIENTS

1 pouch (40 oz) Chicken of the Sea®
Pink Salmon, Skinless & Boneless Pouch
¾ c butter
12 leeks
2 sweet onions, diced
4 lbs Yukon gold potatoes, peeled
and quartered
64 oz vegetable stock
6 bay leaves
2 tsp thyme leaves
2 tsp salt
1 qt heavy cream

DIRECTIONS

- **1** Wash leeks. Thin slice leeks, discarding dark green parts. Sauté leeks and onion in butter until translucent.
- **2** Add potatoes, stock, bay leaves, thyme, and salt. Cover and simmer until potatoes are very tender.
- **3** Remove bay leaves. Puree soup with cream and return to pot.
- **4** Gently stir in salmon, breaking up large chunks with back of spoon. Warm over low heat, stirring constantly. Serve. Garnish with fresh minced herbs.





SALMON TORTILLA ROLLS

SERVINGS: 48

INGREDIENTS

2 (14.75 oz) cans Chicken of the Sea® Traditional Pink Salmon or Red Salmon, drained

2 (8 oz) packages low-fat cream cheese, softened

½ c mild salsa

¼ c chopped fresh parsley

2 tsp dried cilantro

16 medium sized flour tortillas

DIRECTIONS

- **1** In a small bowl, combine salmon, cream cheese, salsa, parsley, and cilantro.
- **2** Spread 2-3 tablespoons of the mixture over each tortilla.
- **3** Roll each tortilla up tightly and wrap individually with plastic wrap.
- **4** Refrigerate for 2-3 hours.
- **5** Slice each tortilla into 3 pieces.



EASY SALMON STUFFED TOMATO

SERVINGS: 12

INGREDIENTS

- 1 pouch (40 oz) Chicken of the Sea® Pink Salmon, Skinless & Boneless Pouch
- 1 c onion, minced
- 1 tsp garlic powder
- 1 c mayonnaise
- 2 Tbsp fresh lemon juice
- 4 tsp Dijon mustard
- 1 tsp pepper
- 12 large tomatoes

DIRECTIONS

- 1 Stir together salmon, onion, garlic powder, mayonnaise, lemon juice, mustard, and pepper.
- 2 Cut off top of tomato. Hollow out seeds. Fill with tuna salad. Garnish with parsley or other fresh herb leaves if desired. Serve with crackers.





CLASSIC TUNA DEVILED EGGS

SERVINGS: 16

INGREDIENTS

- 1 (12 oz) can Chicken of the Sea®
Chunk Light Tuna in Oil, drained
- 16 large hard-boiled eggs sliced in half
- 2 Tbsp minced fresh parsley
- 2 Tbsp mayonnaise
- 2 Tbsp yellow mustard or horseradish
mustard
- 2 Tbsp sweet relish
- 2 tsp sugar
- 2 tsp apple cider vinegar
- ½ tsp cayenne pepper

DIRECTIONS

- **1** Place egg yolks in mixing bowl;
reserve whites. Lightly mash.
- **2** Stir in all other ingredients.
- **3** Portion 2 tablespoons of mixture
into each hard-boiled egg white.





TUNA ROLLS WITH FRESH GINGER DIPPING SAUCE

SERVINGS: 22

INGREDIENTS

- 1 (43 oz) pouch Chicken of the Sea® Premium Light Tuna OR Chicken of the Sea® Premium Light Yellowfin Tuna
- 22 8-inch square rice paper wrappers*
- 22 large leaves lettuce
- 5 ½ c bean sprouts, washed
- 3 c green onions, thinly sliced
- 1 ½ c chopped fresh mint
- 1 ½ c chopped fresh basil
- 1 ½ c pickled ginger

Fresh Ginger Dipping Sauce

- 2 c hoisin sauce
- 1 ½ c seasoned rice vinegar
- ¾ c minced fresh ginger
- 2 tsp sesame oil
- 2 tsp fish sauce
- 2 tsp sugar

DIRECTIONS

- **1** Place over softened rice paper square*, 1 lettuce leaf on diagonal from corner to opposite corner on each sheet of rice paper. Lettuce should not go beyond edge of wrapper.
- **2** Place about ½ c tuna in a layer down center of lettuce.
- **3** Evenly divide the remaining ingredients over tuna.
- **4** Fold bottom flap over filling. Fold in 2 corners at end of roll.
- **5** Using plastic wrap, roll up as tightly as possible, tucking in filling as needed
- **6** Rolls can be served immediately but are best when refrigerated for about 3 hours.
- **7** Place filling side-up on plate and serve with Fresh Ginger Dipping Sauce.
- **8** Serve as a whole "roll" (2 to a plate) or cut into thirds as appetizers.



SALMON DUCHESS POTATO BITES

SERVINGS: 36

INGREDIENTS

1 (40 oz) pouch Chicken of the Sea® boneless skinless salmon, chopped fine

5 ½ lb mashed potatoes, chilled

4 large eggs

2 c grated Parmesan cheese
(divided use)

2 Tbsp ground nutmeg

½ c fresh minced chives

1 Tbsp Spanish paprika

144 (1.5-inch) round pumpernickel
slices, lightly toasted

DIRECTIONS

- **1** Combine potatoes, eggs, salmon, 1 ½ c Parmesan cheese, nutmeg, and chives; mix thoroughly.
- **2** Place pumpernickel rounds on parchment lined sheet trays. Using a pastry bag with a large star tip, pipe a swirl of the mixture onto each round. Lightly dust swirls with paprika and remaining Parmesan cheese.
- **3** Bake at 450°F until lightly browned and to an internal temp of 160°F.



SPICY TUNA STUFFED MUSHROOMS

SERVINGS: 88

INGREDIENTS

1 (66.5 oz) can Chicken of the Sea®
Chunk White Albacore Tuna, drained

12 lbs cremini mushrooms, stems
removed

¼ c garlic, chopped

6 Tbsp spicy mustard

¼ c basil, chopped

2 Tbsp ground ginger

6 Tbsp sriracha hot sauce
salt and pepper to taste

2 c breadcrumbs, divided

6 large eggs

DIRECTIONS

- **1** Preheat oven to 400°F. Line sheet pan with parchment paper.
- **2** Arrange mushroom caps on prepared sheet pan. Set aside.
- **3** Combine tuna, garlic, mustard, basil, ginger, sriracha, salt, pepper, ¾ cup breadcrumbs, and eggs.
- **4** Fill each mushroom cap with one teaspoon of tuna mixture and top with remaining breadcrumbs.
- **5** Bake for 20 minutes. For golden tops, broil for 2 minutes.
- **6** Garnish with chopped chives and sriracha.





KUNG PAO AHI

SERVINGS: 20

INGREDIENTS

1 (43 oz) pouch Chicken of the Sea®
Premium Light Tuna

$\frac{3}{4}$ c seasoned rice vinegar

$\frac{1}{4}$ c soy sauce

$\frac{1}{8}$ c sake

1-2 Tbsp red pepper flakes

$\frac{1}{4}$ c unsalted peanuts, chopped

$\frac{1}{4}$ c green bell peppers, chopped

$\frac{1}{4}$ c red bell peppers, chopped

$\frac{1}{8}$ c green onions, chopped

DIRECTIONS

- **1** In bowl, whisk together soy sauce, rice vinegar, sake, and pepper flakes until well blended.
- **2** Stir in peanuts, bell peppers and onions.
- **3** Gently flake and fold in tuna.
- **4** Mix until all ingredients are blended.
- **5** Chill until ready to serve.





PAN GRILLED SWEET CHILI & BASIL TUNA BITES

SERVINGS: 32

INGREDIENTS

- 1 (66.5 oz) can Chicken of the Sea® Chunk Light Tuna in Water, drained and chopped
- 2 Tbsp vegetable or canola oil
- 2 Tbsp minced garlic
- 3 Tbsp fresh minced ginger
- 1 Tbsp brown sugar
- 2 Tbsp red chili powder
- ¼ tsp cayenne pepper
- ½ tsp salt
- ½ tsp ground black pepper
- 4 oz basil stir-in paste
- 4 large eggs
- 8 oz cornbread, chopped
- ½ c dried breadcrumbs

DIRECTIONS

- **1** Warm oil in a sauté pan over medium heat. Add garlic, ginger, and sugar. Sauté over medium heat until garlic is softened. Add the next five ingredients and continue to cook on medium heat, bringing to a low simmer for 1 minute, stirring constantly. Set aside and allow to cool.
- **2** In a mixing bowl, mash eggs and cornbread together. Add the spice paste and combine thoroughly. Add tuna and breadcrumbs and blend together.
- **3** Using a #60 scoop, form into round bites. Cook on a heated griddle treated with non-stick cooking spray until browned. Turn over to finish cooking through.



STUFFED LEMON & OREGANO ARANCINI

SERVINGS: 24

INGREDIENTS

- 2 (5 oz) cans Genova Albacore Tuna, drained
- 2 qt chicken stock
- 6 tbsp butter, separated
- 1 c yellow onion, minced
- 1 lb arborio rice
- 1 tsp salt
- 1 c Pinot Grigio
- 1 c Parmesan cheese, grated
- 2 Tbsp fresh chopped whole leaf oregano
- 1 Tbsp fresh lemon zest
- ½ tsp fresh cracked black pepper
- 4 c plain breadcrumbs
- 5 large eggs

DIRECTIONS

- **1** Start by making a risotto by simmering two quarts of chicken stock over medium heat.
- **2** Add three tablespoons of butter into a large straight-sided sauté pan. Once butter begins to bubble, add onion. Allow the onion to sweat until soft (about 8 minutes).
- **3** Add arborio rice and salt. Sauté the rice until hot. Add Pinot Grigio or your favorite white wine and continue stirring until the mixture is nearly dry.

- **4** Add stock into the risotto while stirring. Continue to add stock one cup at a time and stir until all the liquid is absorbed.

NOTE: Pour slowly, the process takes 20 to 30 minutes until a thick sauce develops and the rice gelatinizes and becomes al dente.

- **5** Turn off the heat. Stir in three tablespoons of butter, Parmesan cheese, oregano and lemon zest. Season with pepper and adjust seasoning to taste.
- **6** Cover the risotto and allow to cool completely. Chill overnight (if possible).
- **8** Once risotto has cooled, start creating the arancini. Get 3 medium-sized stainless bowls and proceed as follows:

Place breadcrumbs into one bowl. Whip eggs in a second bowl. Drain tuna and place in a third bowl. Flake tuna finely with a fork.

Scoop 2 ½ oz of risotto into one hand and make a well in the ball of rice. Add a ½ oz of tuna into the well then cover over the well to finish the ball. Coat ball well in the egg mixture until completely coated. Coat the ball with breadcrumbs.

For best results, make 6 balls at a time and let them rest for a few minutes before frying.

Fry the balls in 350° oil for 3 to 4 minutes or until golden brown.



SALMON EMPANADAS WITH CHIMICHURRI SAUCE

SERVINGS: 104

INGREDIENTS

1 (40 oz) pouch Chicken of the Sea®
Pink Salmon, Skinless & Boneless

¼ c extra virgin olive oil

3 c brussels sprouts, shaved

4 garlic cloves

6 Tbsp white balsamic vinegar

4 tsp smoked paprika

salt and pepper to taste

¼ c cilantro, chopped

4.55 lbs prepared pie crust, cut into
3.5-inch rounds

1 egg, beaten

Chimichurri Sauce

1 oz cilantro, chopped

⅓ c extra virgin olive oil

4 garlic cloves

.75 oz shallots, chopped

¼ c white balsamic vinegar

1 Tbsp lemon juice

salt to taste

1 tsp red pepper

DIRECTIONS

- **1** Preheat oven to 450°F and line sheet pan with parchment paper. Set aside.
- **2** Heat olive oil in sauté pan over medium heat. Add Brussels sprouts and garlic; cook until garlic is fragrant. Remove from heat.
- **3** In large bowl, combine salmon, vinegar, paprika, salt, pepper, and cilantro. Fold in Brussels sprouts and garlic.
- **4** Using #60 scoop, add salmon mixture to each round.
- **5** Fold each round in half and crimp closed using fork. Brush with egg wash.
- **6** To make the chimichurri sauce, combine ingredients in blender or food processor.
- **7** Bake empanadas for 12 minutes. Serve with chimichurri sauce.



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