





Makes **8** Rolls

Kvarøy Kids Salmon Roll

We think this version of the classic lobster roll is perfect for the entire family! Serve it with your kids' favorite sauce, such as barbecue or tartar and a squeeze of lemon!

Ingredients

- 1 pound Kvarøy Arctic salmon fillet, skinless, cubed
- 1 pound (4 sticks) unsalted butter
- 3 thyme sprigs
- 4 parsley stems
- 1 bay leaf
- ½ lemon, juiced
- 1 teaspoon kosher salt
- 1 teaspoon black pepper, freshly cracked
- 8 lobster roll buns, preferably potato rolls
- 1 bunch green onion, thinly sliced
- Your favorite sandwich sauce to serve

Directions

In medium skillet or shallow baking pan over medium heat, add the butter, thyme, parsley, bay leaf, lemon juice, salt and pepper. Once the butter is melted whisk all the ingredients to make sure everything is incorporated. Add the salmon cubes and cook through. While the salmon is poaching, split the buns from the top and generously brush insides with a bit of the poaching liquid. Toast cut side down until golden on the grill pan or skillet.

Using a slotted spatula, remove salmon and roughly chop or pull into medium bite-sized pieces. Toss with your favorite sauce. Pile salmon evenly between rolls, garnish with sliced green onion and ENJOY!