



## HEINEN'S GOURMET STUFFED SALMON MIGNONS

- ◆ *Salmon Stuffed with Smoked Gouda and Tart Cherries*
  - We begin with two fresh, skinless salmon filets then add our homemade filling that is bursting with tart cherries and a creamy smoked gouda cheese. The fish is rolled up to form an easy-to-cook “mignon” ... you can have a delicious dinner on the table in less than 30 minutes.
  
- ◆ *Salmon Stuffed with Sun-Dried Tomato Cream Cheese*
  - Heinen's seafood arrives fresh six days a week so that you're always guaranteed the freshest fish in Cleveland. This exclusive Heinen's recipe uses two fresh, skinless salmon filets then we add a homemade sun dried tomato, basil and cream (cheese?) filling. The filet is rolled into an elegant and delicious “mignon”. Easy to cook and a great dinner solution.

### **Preparation:**

Preheat oven to 350°F. Prepare an oven proof baking dish by coating the surface with cooking spray.

Place salmon mignons in baking dish, cover with foil and bake for 20 minutes.

Carefully remove the fish from the pan onto individual plates. Season lightly with a dash of sea salt.

Serve immediately.