



Sea Cuisine™

Seafood Entrées

Tasting Party Menu

asian seafood delight

Take your guests on an exotic culinary adventure from the comfort your home! With Chef Owen, Asian cuisine doesn't have to be mysterious anymore. Blending ingredients in unique and exciting ways, this menu takes the familiar and gives it a faraway (and delicious) twist. Everyday items become alluring, and dinner becomes a destination. Get a taste of the Far East the easy way with Sea Cuisine™!



Teriyaki Salmon as seen on package, not as recommended in menu.

Starter

Mandarin Orange and Almond Salad

Combine 3 parts olive oil to 1 part lemon juice with chopped cilantro (to taste) for an easy vinaigrette. Toss with mixed salad greens and top with mandarin oranges, sliced almonds and crispy chow mein noodles.

Main Course

Teriyaki Salmon over Easy Lo Mein

Prepare Lo Mein noodles (you'll find them in the International aisle of your favorite grocery store) as directed and set aside. In a large skillet or wok, cook fresh ginger slices (1 inch), chopped garlic (2), chopped red peppers (1), chopped onion (1), fresh green beans (2 handfuls) and shredded carrot (1) in canola oil until crisp, but tender. (Canola oil gives these ingredients the best taste.) Finish with a splash of soy sauce and toss in the cooked Lo Mein. Place on a serving platter and arrange cooked *Teriyaki Salmon* on top.

Dessert

Sesame-Coconut Rice Pudding

Mix about 4 cups of leftover cooked rice with 1 can of coconut milk (you'll find it in the International aisle of your favorite grocery store), a scrambled raw egg, a dash of ground cinnamon and sugar to taste. (If you don't have any leftover white rice, you can make it fresh, just let it cool before mixing in your pudding ingredients.) Bake at 325 degrees in an oven-safe casserole dish for 25 to 35 minutes (or until it reaches 165 degrees in the middle.) Remove from oven and sprinkle toasted sesame seeds, ground cinnamon and a drizzle of honey. Garnish with fresh mint. For individual servings, after baking use an ice cream scoop to make rice balls, place on serving platter and finish as directed above.

Beverage

Green Tea Spritzer

Combine your favorite flavor of green tea with a splash of ginger ale and fresh mint leaves.

