

RECIPE

SEAFOOD CHEESESTEAKS

INGREDIENTS

- 1 tsp vegetable oil
- 1 lb salmon
- 1 lb Medium Sized Shrimp Raw, peeled + deveined
- 2 tbsp any of your favorite spice blends
- 1.5 cups Mushrooms used Shiitake
- 1 red pepper
- 1 orange Bell Pepper
- 1/2 large White Onion
- 1 oz meunster or Gouda Cheese 3-4 slices
- 3-4 Hoagie Rolls or brioche buns

Remoulade Sauce

- 1/4 cup Mayo
- 1 tsp Dijon Mustard
- 1.5 tsp Horseradish
- 1/2 tsp any Cajun or spicy seasoning (we used Japanese Gomashio)
- 1-1.5 tsp lemon pepper, Thai chili-ish or sweet & savory hot sauce
- 1/4 tsp Worcestershire Sauce

NUMBER OF SERVINGS

4

TIME TO
PREPARE

15
minutes

TIME TO
COOK

15
minutes

NOTES

INSTRUCTIONS

REMOULADE SAUCE

- In a small/medium-sized bowl whisk all ingredients together and adjust seasonings to your liking. Refrigerate until ready for use.

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- Prep ingredients by patting fish and shrimp dry with a paper towel and season with then set aside.
- Slice onion and peppers lengthwise and set aside.
- Open and slice hoagie rolls slightly enough not opening entirely.
- In a medium pan on high heat, add 1 tsp of cooking oil and sear fish on both sides for 3-4 minutes until partially cooked through.
- Remove from pan and set aside. Repeat steps for shrimp cooking partially through and set aside.
- In the same pan, add peppers and onion and cook until soft.
- While veggies are cooking, add shrimp and fish back to pan and begin breaking fish down into smaller bit sized pieces (similar to the technique used for preparing cheesesteaks) and blending all ingredients together.
- While meat mixture cooks, toast hoagie rolls.
- When fish and shrimp are cooked through, separate mixture into even sections based on number of hoagie rolls you'll serve
- Add slices of cheese over each divided section.
- To the pan, add about 1 tbsp of water and as smoke releases, cover the pan for 1-2 minutes until cheese fully melts.