

# EVERYDAY SEAFOOD RECIPES

85+ Quick & Easy Dishes

From the Award-Winning Dish on Fish Blog  
Sponsored by the National Fisheries Institute



**11 NEW  
RECIPES**



# Introduction

We launched the Dish on Fish blog in 2016 because we wanted to show you how easy it is to create a healthy and delicious seafood dish in your own kitchen. Since then we've created more than 85 recipes, including many video recipes, featuring seafood for breakfast, lunch, snacks and dinners. We eat with our eyes first so every recipe includes a mouth-watering image or fun video. Many of the recipes include pantry staples—and all are pescatarian-friendly. We are big fans of keeping frozen, canned and pouched seafood on hand—because this makes it so easy to include seafood in your meal plan at least two or three times a week per the recommendations from the Dietary Guidelines for Americans.

Since our goal is to have you cooking more seafood, we have included a lot of seafood techniques that make cooking it a cinch. The results will make you think you deserve your own cooking show. In this fourth edition of Everyday Seafood Recipes, we've included more recipes featuring two of our favorite seafood-friendly appliances—the Instant Pot and the Air Fryer.



Every recipe has been thoughtfully created or approved by nationally recognized registered dietitian Rima Kleiner, MS, RDN. We want to thank our friend and seafood expert Barton Seaver for his generosity and for giving us permission to reprint “Grilled Whole Sardines with Charred Rosemary Vinaigrette” from his cookbook, *The Joy of Seafood*. We hope you enjoy these recipes and that they provide you with endless good times with family and friends around your table. For more on seafood, cooking and health, visit us at [dishonfish.com](http://dishonfish.com). From all of us here at Dish on Fish, we hope you enjoy!

The Team at *Dish on Fish*



# A Foreword

One could say that I'm pretty well made of seafood. My parents took me to Washington DC's bustling Maine Avenue Seafood Wharf starting when I was still in utero and my love affair with all things salty, scaled, and shelled has only grown ever since. I've certainly made my career off of sourcing, serving, celebrating, and espousing the virtues of seafood. And now, I've hooked every member of my growing family. As my life has shifted, as have so many others, towards the home kitchen, seafood has become an even more important part of every aspect of my life. For cod's sake, I named my sons "Kid Squid" and "Little Mackerel." (I'm just kidding but those are their working names.) I spend so much of my days teaching others about seafood, through writing, webinars, our Seafood Literacy online course, and thus I so greatly appreciate the effort before you in this cookbook.

And moreover, a recipe doesn't help if we don't have the ingredients. And thus I appreciate the members of the National Fisheries Institute for all that they do to bring seafood into our lives.

Seafood is important. From an economic standpoint, both farmed and wild seafood production provide incredible opportunities for people all across this mostly blue planet. According to the UNFAO roughly 1 in 12 people globally are wholly dependent on seafood for their livelihood. And as our human population grows and we face the challenges of our modern world, it is clear that sustainably producing seafood will be an ever more important means for us to achieve thriving human communities.

From a human health perspective, seafood is a clean, lean protein option, providing a host of essential vitamins and minerals, and is an outstanding choice for our families' tables. In light of a global pandemic, and the ongoing epidemics of obesity, diabetes, and heart disease, turning our attention to wellness through the plates we serve has never been more important. And when you consider the importance of Omega 3 fatty acids, which seafood provides more so than any other animal protein, it's not a stretch to say that it is a moral imperative that we ensure seafood is on our tables at least 2-3 times per week.

From an environmental perspective, as a center of the plate animal protein, seafood is among, if not the, most sustainable of any of the options we have. As we see global wealth and populations rise, and demand for animal protein increase, it makes sense that we turn our attentions to the ocean to provide for our human needs.



And as far as our culinary attentions are concerned, simply put, there is no ingredient category more interesting, more delicious, or more inspiring, than seafood. As a chef, I have never been anything less than excited by what oceans, lakes, and rivers have to offer. And as a home cook, I understand that putting dinner, lunch, and breakfast on the table seven days a week can be a heavy lift. I've found that seafood is the perfect antidote (not only to our health concerns) to menu fatigue. Let's take salmon for example: likely you serve this fish pretty often. But have you taken time or opportunity to explore how diverse this category alone can be? Salmon encompasses five incredible wild species, each with their own unique personalities, and farmed salmon comes to our tables from all over the world, each provenance and producer offering a different take on a traditional favorite. I consider it to be just like wine: sure you've had cabernet, but no two wineries produce an identical product, right? That's why wine is such a compelling culinary experience, as too with salmon. Tuna: another of our favorite ingredient offers us the richness of Bluefin, big eye, yellow fin, frozen or fresh, and the ease and convenience of canned and pouched. Shrimp: white, pink, brown, tiger, spot prawns, wild and farmed from nearby and far, warm water or cold water, frozen or fresh. All of these and more are worth exploring. None of this to mention the abundance of flaky white-fleshed fish available to us: cod, pollock, haddock, hake, cusk, tilapia, catfish, dogfish, swai, basa, just to name a few of dozens. Just in this paragraph alone, I've listed enough to keep you interested for a month's worth of meals without eating the same fish twice.

Now I admit that such diversity can be intimidating. But that's why a book such as this is so useful, timely, and appreciated. The recipes herein draw inspiration from all over the world. Some give us inspiration for cook-ahead meals to deliver convenience throughout the week, others are fun, celebratory dishes that will help you explore new flavors and expand your culinary repertoire. What I like most of all is that this book is organized to get us thinking about incorporating seafood throughout the day. Healthy eating starts with the first meal and is the sum of all that we eat throughout the day. So let's take opportunity to make sure seafood is on our breakfast menus!

To eat healthfully, sustainably, and deliciously is easy. High quality seafood straight from the freezer makes it a convenience food, giving us a great option to fit into our busy, chaotic lives. Fresh seafood handed to us by knowledgeable counter staff is an exciting way to eat with the seasons to celebrate our regions and possibly your local fisheries. So commit to putting seafood on your family's table at least twice this week, and three times next week and every week thereafter.

There are oceans (and lakes and ponds and rivers) of delicious opportunity. So let's dive in.

Bon appetit.

Barton Seaver

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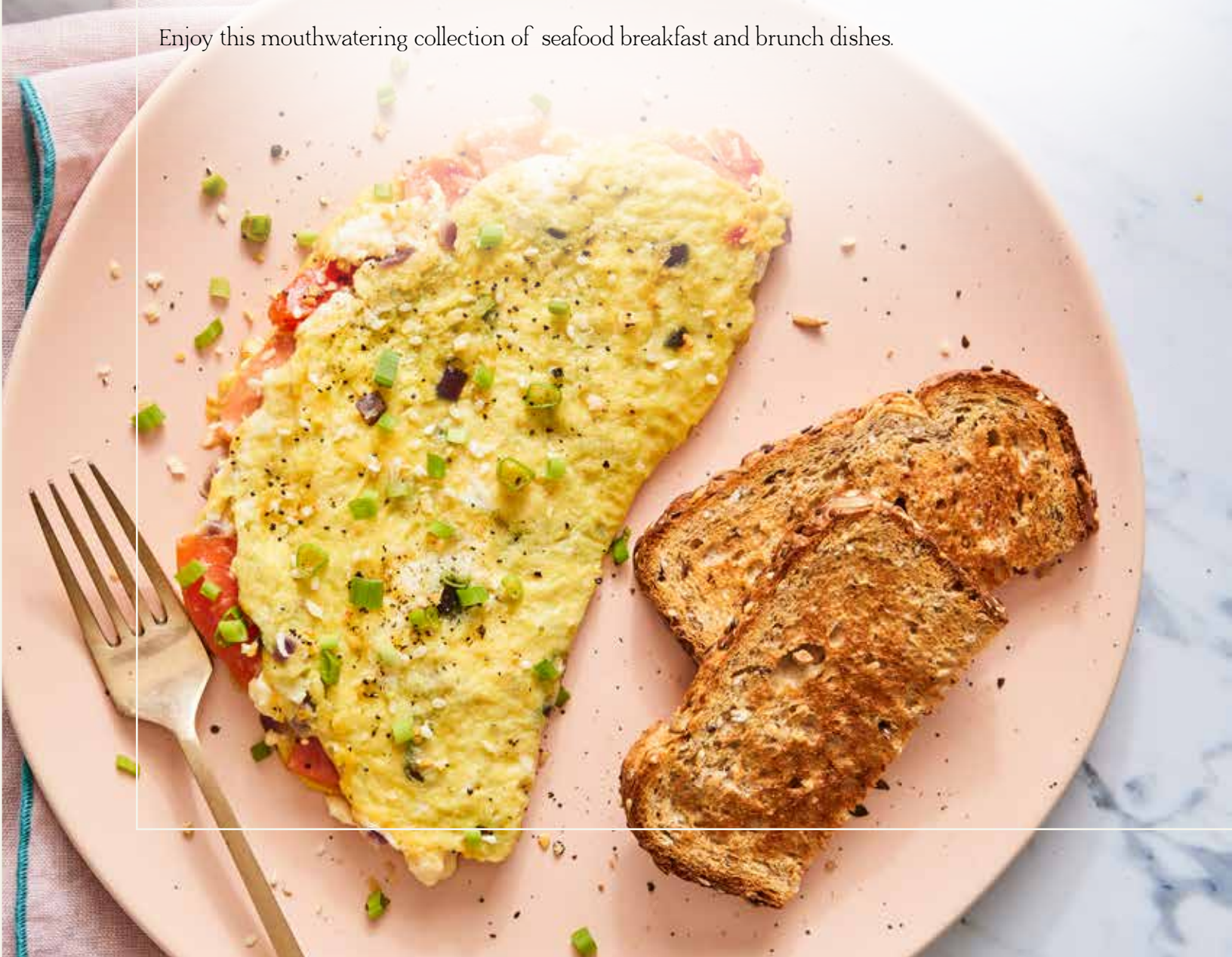
# Breakfast & Brunch

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Did someone say seafood for breakfast? Sign us up! Whether you're whipping up a quick bite before work, prepping a hearty meal ahead of a busy week or looking for impressive brunch ideas, seafood is the ultimate addition to your morning menu.

There are also make-ahead recipes for those days you just want to hit the snooze button. We hope these delicious seafood breakfast and brunch recipes will inspire you start the day with protein-rich seafood.

Enjoy this mouthwatering collection of seafood breakfast and brunch dishes.



A top-down view of a pink ceramic plate featuring a large, folded omelette with visible salmon and green onions. To the right of the omelette are three slices of golden-brown toast. The plate is garnished with scattered green onions and black pepper. A silver fork is placed on the left side of the plate. The background is a light-colored marble surface.



# Everything Lox Omelet

*Prep time: 5 minutes; Cook time: 10 minutes; Total time: 15 minutes*

*Makes 4 servings*

Ready to brunch like a true Seafoodie? Introducing our Everything Lox Omelet, a delectable blend of savory salmon, cream cheese and iconic Everything bagel seasoning. Whether you're cutting carbs or just craving a flavorful morning, whisk up a restaurant-quality brunch at home with this simple 15-minute recipe.

## Ingredients

4 Tablespoons light cream cheese  
2 Tablespoons milk, divided  
8 large eggs  
½ teaspoon kosher salt  
½ teaspoon freshly ground black pepper  
¼ teaspoon dried dill  
½ teaspoon Everything bagel seasoning, divided  
1 Tablespoon butter, divided  
¼ red onion, finely chopped  
6 ounces smoked salmon or lox, coarsely chopped  
Chives minced, for garnish

## Instructions

In a medium bowl, combine cream cheese and 1 Tablespoon milk and whisk; set aside.

In another medium bowl, combine eggs with remaining 1 Tablespoon milk, salt, pepper, dill and half of Everything seasoning; whisk until combined well.

Heat half of butter (½ Tablespoon) in a medium skillet over medium heat; swirl to coat pan and add red onion. Cook until tender, about 2 minutes. Add egg mixture; turn heat to medium-low. As eggs are cooking, move spatula along edge of omelet to shape the omelet and to keep from sticking. Once the omelet is set, about 4-5 minutes, add the cream cheese mixture to half of the eggs, then top with the lox and then fold over the other half of the egg mixture to cover the lox. Cook for another 2 minutes, shaking the pan slightly.

Slide the omelet on a plate and garnish with chives and remaining Everything seasoning. Slice into 4 servings.

**Recommended equipment:** Two medium bowls, large skillet or sauté pan, spatula, plate, knife cutting board

# Everything Salmon & Egg Breakfast Hand Pies

*Prep time: 25 minutes; Cook time: 15 minutes; Total time: 40 minutes*

*Makes 6 servings*

Picture this: buttery, flaky pastries embracing tender salmon, velvety eggs and a sprinkle of iconic Everything blend! Whether you're in a rush or savoring a leisurely weekend morning, these hand pies redefine breakfast—proving that a delectable morning meal can be as simple as it is satisfying.

## Ingredients

- 1 Tablespoon olive oil
- 1 small onion, finely chopped (about ½ cup)
- 6 large eggs
- ½ teaspoon kosher salt
- 1 teaspoon ground black pepper
- 2 (5-ounce) cans or pouches salmon, drained and flaked
- 2 Tablespoons chives, chopped
- 2-3 Tablespoons flour of choice
- 1 refrigerated puff pastry
- ¾ cup shredded cheddar cheese
- 3 teaspoons Everything seasoning

## Instructions

Preheat oven to 375 degrees F. Line baking sheet with parchment paper; set aside.

Heat olive oil in skillet on stove over medium-low heat. Add onions to pan; cook over medium heat until tender, about 5 minutes, stirring often.

While onions are cooking, whisk eggs in a bowl until beaten. (Reserve 1 tablespoon of whisked egg in a small bowl; set aside to use for egg wash later.) Add remaining eggs, salt and pepper to skillet and stir to mix onions into eggs. Turn heat to medium and cook for about 3-4 minutes, until eggs are almost set. Add flaked salmon and chives to eggs, stirring to mix well; cook for another 1-2 minutes until eggs are cooked. Remove skillet from heat.

On a lightly floured surface, unroll puff pastry and roll with a rolling pin to 1/8-inch thickness. If dough sticks to surface or pin, add a little more flour. Using a pizza cutter or knife, cut puff pastry into 6 even rectangles. Then, using the tines of a fork, make very light indentations in middle of each rectangle.

Place 1/6th of the salmon-egg mixture (roughly ¼ cup) on one half of each rectangle. Top each with 2 Tablespoons cheddar cheese. Gently fold the other half of the rectangle over the top of the cheese and salmon-egg mixture, closing each hand pie. Using a fork, dip tines into flour and press edges around each hand pie. Brush a little egg wash on top of each hand pie to create a golden glaze, then sprinkle on the Everything seasoning evenly over egg wash.

Place baking sheet in oven and bake until pastry is golden brown, about 15-18 minutes. Let cool before serving. Enjoy immediately. Or if making to enjoy later, wrap in foil when cooled and refrigerate for 3 days or freeze for up to 3 months; heat in microwave until warmed up when ready to eat.

**Recommended equipment:** baking sheet, parchment paper, skillet, spatula, rolling pin, two small bowls for egg wash and flour, fork, pastry brush, pizza cutter or knife











# Simple Shrimp & Avocado Toast

*Prep: 10 minutes; Cook: 5 minutes; Total: 15 minutes*

*Makes 2 servings*

Avocado toast lovers, trust us: You haven't lived until you've tasted seafood avocado toast! The quick-cooking shrimp, sautéed with lime and just the right amount of spice, make an amazing thing even better! You can whip up this nutritious breakfast, app or afternoon slump-stopper of a snack in just 15 minutes.

## Ingredients

1 teaspoon olive oil  
1 clove garlic, minced  
½ teaspoon paprika  
1 teaspoon ground black pepper, divided  
½ lime, juiced, divided  
½ pound medium shrimp, deveined  
½ large avocado  
½ teaspoon ground cumin  
2 slices 100% whole grain or whole grain gluten-free bread  
¼ red onion, thinly sliced  
Dash of coarse sea or kosher salt  
Hot sauce, optional

## Instructions

Heat oil in skillet over medium-low heat. Add garlic, paprika, ½ teaspoon black pepper and half of lime juice; cook for 1 minute and then increase heat to medium-high. Add shrimp to skillet in a single layer. Sauté until golden (about 2-3 minutes), then flip and cook on other side for 2 more minutes, until shrimp is cooked through.

While shrimp is cooking, mash avocado in a bowl with cumin and remaining lime juice and black pepper until you reach desired consistency.

Lightly toast or broil bread. Top with mashed avocado, sautéed shrimp, red onion slices and sprinkle lightly with a little salt. Drizzle with hot sauce, if desired.

**Recommended utensils:** skillet, spatula, bowl, fork, cutting board, knife.

# Breakfast Pizza with Smoked Salmon

*Prep: 5 minutes; Cook: 15 minutes; Total: 20 minutes*

*Makes 6 servings*

With savory fillings and a crispy crust, this protein-packed breakfast pizza is bursting with flavor. It's topped with smoked salmon and loaded with veggies, two cheeses and fresh basil—everything you love in a breakfast-friendly pizza package!

## Ingredients

- 1 12-inch refrigerated pizza dough
- 1 tablespoon cornmeal
- 1 teaspoon olive oil
- 6 large eggs
- ¼ cup low-fat milk
- 1 teaspoon dried oregano
- ½ teaspoon sea salt
- ½ teaspoon freshly ground black pepper
- 2 cups baby arugula, sliced into strips
- ½ cup feta cheese, crumbled, divided
- 1 cup cherry or grape tomatoes, thinly sliced
- ½ cup mozzarella, shredded
- 6 ounces smoked salmon, cut into thin strips
- ¼ cup fresh basil, thinly sliced
- Nonstick cooking spray

## Instructions

Preheat oven to 400°F. Sprinkle baking or pizza pan with cornmeal, then top with dough and shape, pressing out dough to edge of pan, creating an edge. Brush dough with olive oil.

Lightly spray skillet with cooking spray and heat over medium heat. Whisk eggs, milk, oregano, salt and pepper; then pour into pan. Cook eggs until just about to set (should still wiggle slightly). Pour onto pizza crust, and top with arugula, ¼ cup feta cheese, tomato slices and mozzarella cheese.

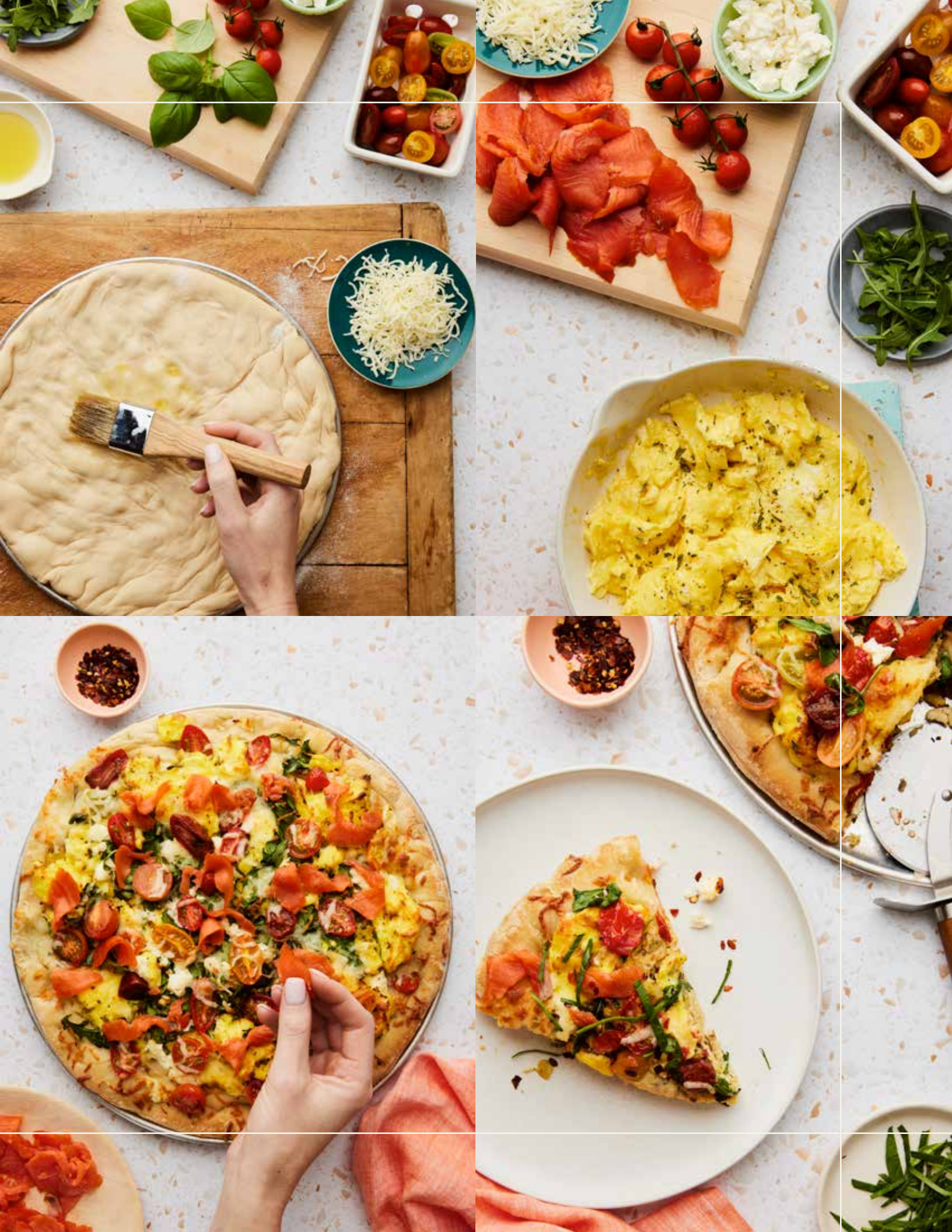
Bake for 10-12 minutes, or until eggs are set; let cool about 2 minutes. Then, top with smoked salmon, basil and remaining feta cheese.

**Recommended utensils:** baking sheet or pizza pan, skillet, spatula, whisk, knife, cutting board

## PRO TIP:

Let dough come to room temperature (about 30 minutes) before pressing out to press more easily. And for fluffier eggs, let eggs sit out for about 15 minutes before using.









# Turmeric Smoked Salmon Breakfast Bowl

*Makes 2 servings*

Our Smoked Salmon Breakfast Bowl is satisfying and nutritious, the flavors really pop, and it's perfectly on point for brunch (or any other occasion, really). You'll be "bowled" over by this recipe!

## Ingredients

1 large sweet potato, peeled and cubed  
2 teaspoon olive oil, divided  
3 teaspoon turmeric, divided  
1 cup uncooked quinoa  
2 eggs  
2 cups mixed greens or spinach, torn  
8 ounces smoked salmon  
2 radishes, thinly sliced  
½ avocado, peel and pit removed, sliced lengthwise  
1 tablespoon hemp seeds  
8 ounces plain Greek yogurt  
1 teaspoon cayenne pepper or harissa  
Juice of half a lemon  
Salt and pepper, as desired

## Instructions

Preheat oven to 400°F. Drizzle 1 teaspoon of olive oil on baking sheet. Place sweet potatoes on baking sheet, drizzle with remaining 1 teaspoon olive oil and sprinkle with 2 teaspoons turmeric, salt and pepper; roast for 15 minutes, flipping halfway through cooking time.

Fill medium saucepan with 1½ cups of water and bring to a boil. Add quinoa, stir once; then cover and simmer for 12-15 minutes or until water is absorbed and quinoa is fluffy.

While sweet potatoes and quinoa are cooking, cook eggs. Add eggs to small saucepan and cover eggs with water; bring to a boil over high heat. When water boils, lower heat to simmer and cook for 6 minutes or until desired doneness. Remove and rinse with cold water. Carefully crack and peel; set aside.

In a small bowl, mix yogurt with remaining 1 teaspoon turmeric, cayenne pepper or harissa, lemon juice and a dash of salt and pepper.

To assemble bowls: Divide hot quinoa evenly between two bowls. Place greens or spinach on top, followed by sweet potatoes, smoked salmon, avocados and radishes. Slice eggs in half and place one in each bowl and top with hemp seeds. Drizzle with yogurt-turmeric sauce. Serve immediately.



# Shrimp and Egg Breakfast Burritos

*Makes 4 servings*

Start the day with our take on a big ol' shrimp burrito. This twist on a "Western omelet" packs in plenty of protein thanks to the shrimp and eggs, as well as nutrients like selenium, vitamin B-12 and omega-3s. AND you can make it ahead of time!

## Ingredients

1½ teaspoons olive oil, divided  
20 medium shrimp, peeled and deveined, thawed  
½ teaspoon ground cumin  
¼ cup sweet onion, finely diced  
1 medium green bell pepper, finely diced  
6 eggs  
½ teaspoon turmeric  
½ cup shredded sharp cheddar  
4 (10-inch) whole wheat flour tortillas  
¼ cup plain Greek yogurt or sour cream  
¼ cup prepared salsa + more for topping, if desired  
1 avocado, diced  
Salt and pepper, to taste  
Hot sauce, optional

## PRO TIP:

To make-ahead and freeze: Make shrimp and eggs per instructions above. Let cool, then assemble burritos without the yogurt and salsa mixture. Roll burrito-style and wrap individually in foil. Freeze burritos in a single layer on a baking sheet. Once frozen, store burritos in a large freezer-sized baggie, label with the date, remove excess air and seal. When ready to eat, remove from foil, place on a microwave-safe plate and microwave on high for 2-4 minutes, flipping halfway, until burrito is warmed through. Burritos will keep in the freezer up to 3 months.

## Instructions

Heat 1 teaspoon olive oil in a nonstick skillet over medium heat. Place shrimp in pan, and sprinkle with cumin and a dash of salt and pepper. Cook for about 5-6 minutes, or until cooked through and pink in color. Remove shrimp; set aside.

Add remaining ½ teaspoon olive oil to pan shrimp cooked in. Add onion and green bell pepper to pan; cook over medium heat about 5 minutes, or until softened.

Whisk eggs and turmeric in a bowl. Add eggs to pan with vegetables and sprinkle with cheese, salt and pepper; whisk to mix eggs and vegetables in pan. Cook until eggs are cooked through, about 3 minutes.

While eggs are cooking, lightly toast tortillas in microwave or toaster until warmed. Mix yogurt and salsa in a small bowl. Top each tortilla with the salsa-yogurt mixture, then top with eggs, shrimp and avocado. Fold burrito-style and serve with hot sauce or more salsa, if desired.









# Cast-Iron Smoked Salmon Hash

*Makes 4-6 servings*

Get out the cast-iron skillet because it's possible we've created the ultimate smoked salmon hash. This combination of bold flavors and textures, along with the smoky salmon and crispy potatoes, is a brunch hit. The best part is that this dish is healthy and easy to make in under 35 minutes.

## Ingredients

2-3 tablespoons olive oil  
2 pounds large red potatoes, cut into ½-inch cubes  
1 small yellow onion, diced  
1 green bell pepper, diced  
¼ cup plain Greek yogurt  
8-10 ounces smoked salmon, flaked with a fork (reserve 1 ounce to garnish, if desired)  
1 teaspoon capers  
1 teaspoon Dijon mustard  
1 tablespoon lemon juice  
2 tablespoons chives, minced  
Salt and pepper, to taste

## Instructions

In a cast-iron skillet, heat oil over medium heat. Add potatoes, onions and bell peppers to pan, stirring to coat with oil. Season with salt and pepper. Continue cooking until potatoes are tender and brown (15-20 minutes), stirring every 2-3 minutes. Remove pan from heat when done.

In a small bowl, combine yogurt, salmon, capers, mustard, lemon juice and chives. Add to cooked potato mixture and combine. Let sit for 5 minutes, then garnish with additional salmon.



# Avocado-Crab Benny

*Makes 4 servings (1/2 English muffin per serving)*

Flaky crab, creamy avocado and a poached egg come together to create the ultimate brunch entrée—rivaling those from even the trendiest brunch spots.

## Ingredients

8 ounces lump crabmeat, drained  
1 teaspoon Dijon mustard  
1 tablespoon lemon juice  
2 whole grain English muffins, split  
1 avocado, peeled and cut into quarters  
4 eggs  
1 tablespoon white or cider vinegar  
Lemon wedge  
Hot sauce (optional)  
Hollandaise sauce (optional)  
Coarse sea salt and black pepper, as desired

## DID YOU KNOW?

Pasteurized crab meat is a sustainable seafood product that is super convenient and versatile. You can add crab to so many dishes, for quick and easy seafood meals and snacks the whole family will love. The sweetness in crab makes it a delicious addition to salads, sandwiches, pastas and appetizers. Crabmeat also happens to be an excellent source of protein and is rich in heart-healthy omega-3s. When mixing crabmeat to a recipe, use a gentle touch with a goal of keeping the meat intact.

## Instructions

Put crabmeat in a medium bowl; add mustard and lemon juice to crabmeat and mix gently. Set aside.

Lightly toast English muffin halves. Mash one quarter of avocado on top of each toasted English muffin half, then sprinkle each with a dash of coarse sea salt. Top each muffin with crab mixture.

In a clean skillet, bring 1-inch water and vinegar to a simmer over medium-high heat. Gently crack each egg into the simmering water. Let eggs simmer until egg whites are set but yolks are still slightly runny, about 3-4 minutes. Use a slotted spoon to drain the eggs. Then, place a poached egg on top of each crab mixture.

Squeeze a little lemon juice from wedge on top of each egg and sprinkle with a dash of salt and black pepper. Drizzle with hot sauce or prepared hollandaise sauce, if desired.







# Crab Frittata Squares

*Makes 6-8 servings*

This easy cheesy frittata is filled with luscious crabmeat, red pepper and kale. The sprinkle of panko breadcrumbs on the bottom of the pan adds a delightful crunch to the dish. You can make this dish ahead and reheat it easily.

## Ingredients

1 teaspoon olive oil  
2 tablespoons panko breadcrumbs  
8 eggs  
6 ounces low fat or nonfat milk  
½ teaspoon dried oregano  
½ red bell pepper, finely diced  
2 cups chopped kale  
8 ounces pasteurized lump crabmeat  
¼ cup plus 2 tablespoons shredded cheddar cheese  
Salt and pepper, to taste  
Hot sauce for garnish (optional)  
Nonstick cooking spray

## Instructions

Preheat oven to 425°F. Coat a 10" x 10" baking pan with non-stick spray. Sprinkle panko onto bottom of pan.

In medium bowl, whisk eggs, milk and oregano. Mix in bell pepper, kale, and ¼ cup cheese to bowl; stir until mixed well. Gently fold crab into the mixture. Add salt and pepper, to taste. Pour frittata mixture into prepared baking pan. Top with remaining cheese.

Bake mixture for 25-30 minutes, or until the eggs are set. Remove from oven and let sit for 10 minutes before cutting frittata into squares. Drizzle hot sauce on top before serving. The squares can be refrigerated for up to four days or frozen for up to one month.



# Cheesy Shrimp Breakfast Casserole

*Makes 10-12 servings*

Holidays, family vacations, weekend houseguests, brunch – these are just some of the occasions that have us reaching for this Cheesy Shrimp Breakfast Casserole! We've included make-ahead instructions; but unlike heavier bread-based breakfast casseroles, this can be whipped up in the morning. This casserole is full of shrimp, veggies, cheese and goodness!

## Ingredients

2 teaspoons olive oil  
½ sweet onion, chopped  
4 garlic cloves, minced  
½ red bell pepper, diced  
10 ounces mushrooms, finely diced  
2-3 cups kale, finely chopped  
12 large eggs  
¼ teaspoon paprika  
¼ teaspoon kosher salt  
¼ teaspoon ground black pepper  
¼ teaspoon crushed red pepper flakes  
1 pound raw shrimp, peeled and deveined  
6 ounces reduced-fat Swiss cheese, diced or shredded  
6 ounces turkey bacon, cooked and crumbled (omit for Pescatarian version)  
Non-stick cooking spray

## PRO TIP:

To prepare this breakfast dish ahead of time: Cook and assemble according to directions. Cover casserole dish with foil and refrigerate overnight. In the morning, pre-heat the oven to 375°F, bake casserole for 40-45 minutes and serve as directed above.

## Instructions

Put crabmeat in a medium bowl; add mustard and lemon juice to crabmeat and mix gently. Set Preheat oven to 375°F. In medium bowl, whisk together eggs, paprika, salt, black pepper and crushed red pepper flakes; set aside.

Place a skillet on medium-high heat and add the olive oil. Add onion and sauté for 3-4 minutes, until tender. Add garlic and cook for 1 more minute, until fragrant. Add bell pepper, mushrooms and kale and cook for an additional 3-5 minutes, until vegetables are tender.

Lightly coat a 9" x 13" casserole dish with cooking spray. Spread the vegetable mixture evenly in dish. Pour the egg mixture over the vegetables. Top evenly with shrimp and the crumbled bacon (if using); then sprinkle Swiss cheese over entire dish.

Bake casserole for 40-45 minutes. Insert knife into center of casserole; if it comes out clean, the casserole is set. Remove from oven and let sit for 5 minutes. Cut into individual squares and serve.







# Salmon-Stuffed Avocado Boats

*Makes 4 servings*

Looking for a new salmon recipe that checks the box for breakfast, lunch or a light dinner? Let us introduce you to our Salmon-Stuffed Avocado Boats. Featuring two favorite ingredients—salmon and avocados—well, let's say we didn't have any trouble finding taste-testers for this recipe. We think this will become a regular in your breakfast and brunch rotation.

## Ingredients

½ cup nonfat plain Greek yogurt  
2 teaspoons light or olive oil mayonnaise  
1 teaspoon Dijon mustard  
½ cup celery, finely chopped  
½ cup red bell pepper, finely chopped  
1 teaspoon lime juice, freshly squeezed  
¼ teaspoon cumin  
1/8 teaspoon cayenne pepper (more or less depending on how much heat you prefer)  
2 (5-ounce) cans or pouches of salmon, drained and flaked  
2 avocados  
Salt and pepper, to taste  
Hot sauce, for garnish (optional)

## Instructions

In medium bowl, combine first 8 ingredients (yogurt through cayenne pepper); mix well. Add salmon to bowl; mix well. Cut avocados in half lengthwise and remove pits. Scoop about 1 tablespoon of the flesh from each avocado half, mash well and mix into the salmon mixture. Add salt and pepper, to taste.

Fill each avocado half with ¼ cup of salmon mixture, creating a mound on top of avocado halves. Drizzle with hot sauce, if desired.

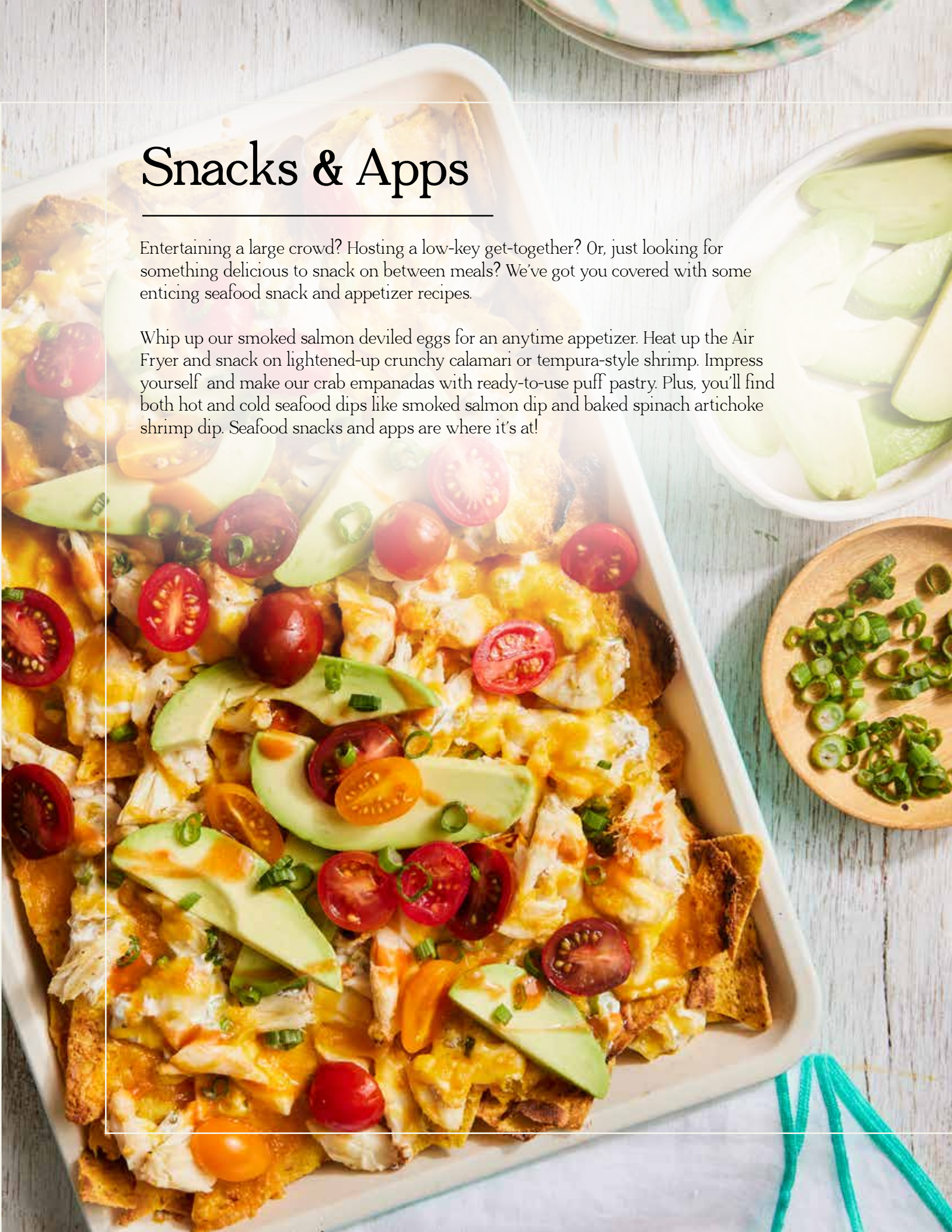


# Snacks & Apps

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Entertaining a large crowd? Hosting a low-key get-together? Or, just looking for something delicious to snack on between meals? We've got you covered with some enticing seafood snack and appetizer recipes.

Whip up our smoked salmon deviled eggs for an anytime appetizer. Heat up the Air Fryer and snack on lightened-up crunchy calamari or tempura-style shrimp. Impress yourself and make our crab empanadas with ready-to-use puff pastry. Plus, you'll find both hot and cold seafood dips like smoked salmon dip and baked spinach artichoke shrimp dip. Seafood snacks and apps are where it's at!



# Easy Crab Nachos

*Prep time: 10 minutes; Cook time: 10 minutes; Total time: 20 minutes*

*Makes 8 servings*

If you're on the lookout for a snack that's both flavorful and fun to eat, we've got you covered! These Easy Crab Nachos are a crave-worthy combination of crispy chips, delectable crab and gooey melted cheese. So, whether you're planning a game night with friends, a family get-together or simply want to indulge in a solo treat, this recipe will quickly become your ultimate appetizer go-to.

## Ingredients

- 4 Tablespoons plain Greek yogurt
- 1 (4-ounce) can chopped green chilies, drained
- 1 scallion, white and green parts, thinly sliced
- 1 teaspoon ground cumin
- 2 (6-ounce) cans lump crab
- 10-12 ounce thick tortilla chips
- 2 cups shredded cheddar cheese
- 1 avocado, diced
- ¼ cup cherry tomatoes, chopped
- 2 teaspoons hot sauce

## Instructions

Preheat broiler to low.

In a medium bowl, mix yogurt, chilies, scallions and cumin until well blended. Fold in crab meat, then mix gently to combine and not break up crab lumps.

Arrange chips in a single layer on a baking sheet. Top evenly with yogurt-crab mixture, then distribute cheese evenly. Bake 5-7 minutes or until cheese is melted. Top with avocado, tomatoes and hot sauce.

**Recommended equipment:** Baking sheet, medium bowl







# Spicy Tuna on Crispy Rice Roll

*Prep: 15 minutes; Cook: 10 minutes; Total: 25 minutes*

*Makes 8-10 rolls*

Time to raid the pantry! With just a few staples like canned tuna and sriracha, you can quickly throw together these easy rolls for an impromptu lunch, snack or hors d'oeuvre. We like topping them with some chopped cucumber and avocado or a sprinkling of sesame seeds.

## Ingredients

1 cup cooked short-grain brown rice, cooled (we used microwave rice, but leftover rice also works well)  
½ tablespoon rice vinegar  
½ tablespoon sugar  
½ teaspoon kosher salt  
4 tablespoons olive, sesame or avocado oil, divided  
1 (5-ounce) can tuna, drained  
1 teaspoon light mayonnaise  
2 teaspoons sriracha (plus more for garnish, if desired)  
½ teaspoon lemon juice  
Dash of kosher salt and freshly ground pepper  
¼ cup cucumber, finely chopped (optional)  
¼ avocado, finely chopped (optional)  
1 teaspoon black and/or white sesame seeds (optional)

## Instructions

In a medium microwaveable bowl, combine rice vinegar, sugar and salt; mix well and heat for 30-45 seconds until sugar is dissolved. Then add rice and mix well. Let cool. (Rice should get stickier as it cools.)

Preheat a large skillet over medium heat with 2-3 tablespoons oil (oil should cover bottom of entire pan). With wet hands, form rice into small discs. (Should make about 8-10 discs, depending on size.) Carefully add sushi rice discs to pan; turn down heat to medium-low and cook for 5 minutes on each side or until golden brown. Flip gently using a spatula or tongs. Add 1-2 more tablespoons of oil, if needed. Cook in batches if need to avoid overcrowding (rice discs will stick to each other if too close). When shaped rice is crispy and golden, remove from pan and place on metal cooling rack.

While rice discs are cooling, prepare tuna and toppings. Add tuna pouch to a medium bowl and flake. Then add mayo, sriracha, lemon juice, salt and pepper; mix well until combined. Top cooled shaped rice with tuna mixture, then with chopped cucumber and/or avocado, if desired. Drizzle with a little sriracha and sesame seeds on top, if desired.



# Crostini with Blackened Tilapia & Watermelon Salsa

*Prep: 10 minutes; Cook: 15 minutes; Total: 25 minutes*

*Makes 12 crostinis*

If you're looking for a deliciously different seafood appetizer for your next gathering, try these crostini. Tender tilapia fillets and thin baguette slices are topped with a kicky watermelon salsa, crumbled feta and a drizzle of balsamic glaze to give you a flavor explosion in each bite! These tasty fish toasts are refreshing, satisfying and couldn't be easier to prepare!

## Ingredients

2 tablespoons olive oil, divided  
1½ pounds tilapia  
1 teaspoon paprika  
1 teaspoon onion powder  
1 teaspoon oregano  
¼ teaspoon cayenne pepper  
¼ teaspoon salt  
1 baguette, sliced thinly into ¼-inch pieces  
2 cups watermelon, diced  
¼ red onion, finely diced  
½ jalapeno, chopped  
½ lime, juiced  
Dash of salt  
¼-½ cup fresh basil, chopped into thin ribbons  
½ cup feta cheese, diced into small chunks  
Freshly ground black pepper  
Balsamic glaze (optional)

## Instructions

Preheat grill to medium high. Place fish in a dish. Drizzle both sides of fish with 1½ tablespoons olive oil; set aside.

Make blackening seasoning by combining paprika, onion powder, oregano, cayenne pepper and salt in a small bowl. Evenly cover fish both sides of fish with blackening seasoning. Place fish on grill; cook 3-4 minutes per side or until fish is cooked thoroughly.

While fish is cooking, make salsa by combining watermelon, red onion, jalapeno, lime juice and salt in a small mixing bowl. Fold basil in; mix gently.

Drizzle bread slices with remaining olive oil. Place bread slices on grill using tongs and grill for about 1 minutes or until desired crispiness.

Divide cooked fish into 12 crostini-sized (about 2"x3") pieces. Top crostini bread with tilapia, top with watermelon salsa, feta and a sprinkle of freshly ground black pepper. Then drizzle with balsamic glaze, if desired.







# Instant Pot Curried Mussels

*Prep: 5 minutes; Cook: 15 minutes; Total: 20 minutes*

*Makes 4 Servings*

Plump, tender mussels are simmered in an exotic blend of coconut milk, wine and spices, with a taste and aroma that will transport you to the South Seas! The Instant Pot makes it easy to rustle up a batch of these delightful bivalves in your own kitchen. Serve them over linguine, or with some crusty bread to sop up every drop of the luscious broth.

## Ingredients

2 pounds mussels, washed and bearded  
2 Tablespoons olive oil  
3 garlic cloves, minced  
1 shallot, minced  
½ cup chicken broth  
½ cup dry white wine (or use 1 cup chicken broth and omit wine, if desired)  
14 ounces canned coconut milk  
2 tablespoons yellow curry powder  
1 teaspoon ground cumin  
½ teaspoon sea or kosher salt  
½ teaspoon freshly ground black pepper  
Fresh parsley, chopped (optional)  
Baguettes or crusty French bread (optional)

## Instructions

Turn Instant Pot setting to sauté function, and sauté garlic and shallot in olive oil until fragrant, about 1-2 minutes. Add chicken broth, wine, coconut milk, curry powder, cumin, salt and pepper; stir.

Turn off sauté setting and add the mussels. Place lid on Instant Pot, ensure that sealing valve is closed and select Manual mode on high setting for 5 minutes. Allow pressure to release naturally.

Serve on platter with parsley for garnish and bread for dipping, if desired.





# Vietnamese Shrimp Spring Rolls

*Makes 4 servings (12 rolls)*

It's hard to imagine a more refreshing appetizer or light meal than our fresh Vietnamese spring rolls, or goi cuon. Sometimes called summer rolls, these are healthy, beautiful and crunch-a-licious.

## Ingredients

4 ounces vermicelli or rice noodles  
18 medium, peeled, deveined tail-on shrimp  
Pinch of salt  
½ lemon  
3 tablespoons chopped fresh mint leaves  
2 tablespoons chopped fresh cilantro  
1 cup baby or butter lettuce leaves  
1 medium Persian or English cucumber, halved lengthwise, seeded and thinly sliced into 4-inch-long strips  
1 red bell pepper, seeded and thinly sliced into 4-inch-long strips  
1 large carrot, peeled and thinly sliced into 4-inch-long strips  
12 (8-inch) rice wrappers  
1 teaspoon finely chopped peanuts (optional)  
Store-bought or already-prepared Nuoc Cham, hoisin or peanut dipping sauce(s)

## Instructions

Set up (or mise-en-place) prepared vegetables, herbs and peanuts, if using; set aside.

Prepare noodles according to directions; set aside. In same pot, fill half full with water and bring to a boil. Add shrimp, salt and juice from lemon, remove pot from burner and let stand on unheated burner for about 5 minutes, or until shrimp are cooked through and a pinkish orange color. Drain, then let cool, remove tails and cut in half length-wise.

For rice paper wrappers: Fill a large shallow bowl with water. Dip one rice paper wrapper into water to soften, lay wrapper flat on prep surface.

To assemble spring rolls: Place a lettuce on lower third of wrapper, top with a small mound of noodles, layer on a few carrots, cucumber strips and peppers and herbs. Fold lower edge of rice paper around fillings. (If not stretchy, let wrapper sit for another minute or two and it will become more pliable.) At seam, add three shrimp halves, cut side up, then fold in sides of rice wrapper and finish rolling wrapper tightly to form a tight cylinder.

Repeat to make 12 total rolls, and cover with damp paper towel until serving. Serve with small bowls of favorite dipping sauce(s) and chopped peanuts, if using.





# Air Fryer Mac 'n' Cheese Tuna Bites

*Makes 4 servings*

Mac plus cheese always equals awesome! Add some healthy tuna and you have a protein-packed bite-sized, crunchy snack or app. Kid-friendly, picky-eater approved!

## Ingredients

2 cups uncooked whole grain elbow macaroni  
2 cups cheddar cheese, shredded  
1 cup mozzarella cheese, shredded  
1 cup 2% milk, divided  
¼ teaspoon turmeric  
5 ounces canned or pouched tuna, drained and flaked  
1 egg  
½ cup Panko breadcrumbs  
1 tablespoon grated Parmesan cheese  
1 teaspoon paprika  
½ teaspoon garlic powder  
Nonstick cooking spray  
Favorite prepared tartar or marinara sauce for dipping

## Instructions

Cook macaroni according to directions; drain. Add macaroni back to pot, and add cheddar cheese, mozzarella cheese, ½ cup milk and turmeric; mix well. Add tuna; stir to mix well. Let sit until cool enough to handle with hands.

While mac-n-cheese is cooling, spray Air Fryer basket with nonstick cooking spray and preheat Air Fryer to 400°F for 5 minutes.

Place remaining ½ cup milk and egg in a small mixing bowl; whisk until well combined. In another small mixing bowl, place Panko breadcrumbs, Parmesan cheese, paprika and garlic powder; mix to combine.

Using a spoon, scoop about 2 tablespoons of mac-n-cheese and roll tightly into a ball (should make about 12 smaller or 16 bigger balls). Roll each ball in the milk and egg mixture until well-coated, then roll in Panko mixture until all sides are coated. Reshape into a firm ball (may need to squeeze some liquid out to reshape).

Place balls in Air Fryer basket and spray each mac-n-cheese ball with nonstick cooking spray. Be sure not to overlap balls (cook in batches, if necessary). Cook for 5 minutes or until golden brown on top; then turn each ball, spray other side with cooking spray and cook for another 4 minutes, or until bites are crispy and golden. Enjoy warm with your choice of sauce.





# Air Fryer Tempura Shrimp

*Makes 2-4 servings*

So if you've been itching to use your fancy new kitchen gadget, it's time to whip out your apron. Thanks to the air fryer, these golden-brown, crispy air-fried shrimp are flavorful and healthy without artery-clogging fats. Blink and these crunchy bite-sized treats will be gone within minutes! Confession: We devoured them in minutes!

## Ingredients

1 pound large shrimp, peeled and deveined (thawed, if using frozen)  
1 tablespoon olive oil  
1 egg, mixed  
2 cloves garlic, minced  
½ teaspoon garlic powder  
¼ cup grated parmesan cheese  
½ cup flour  
1 lemon, sliced  
Parsley, to garnish (optional)

## Instructions

Preheat air fryer to 400°F for 5 minutes.

In a medium bowl, combine olive oil, egg, garlic and garlic powder. Place parmesan cheese and flour in another medium bowl. Place shrimp in egg mixture; toss until coated. Once coated, place shrimp in the bowl with parmesan cheese and flour; toss until fully coated.

Lightly spray fryer basket with nonstick cooking spray. Place shrimp in basket and insert into air fryer. Cook for 7-9 minutes, or until shrimp is cooked through. (You may have to cook in batches, depending on the size of your air fryer.). Serve with lemon slices and your favorite Asian-style condiment or sauce. Garnish with parsley.





# Smoked Salmon Deviled Eggs

*Makes 6-8 servings*

Smoked Salmon Deviled Eggs are small, savory bites—packed with protein and bursting with flavor. They are elegant enough for a festive gathering, yet simple enough for an afternoon snack. Thanks to easy swap-outs like Greek yogurt in place of mayonnaise, these are a lighter take on the traditional deviled egg recipe.

## Ingredients

8 large eggs  
¼ cup nonfat plain Greek yogurt  
2 tablespoons mayonnaise  
1 tablespoon Dijon mustard  
1 tablespoon fresh chives, chopped  
3 teaspoons fresh dill, minced  
1 teaspoon lemon juice  
¼ teaspoon ground black pepper  
¼ teaspoon sea salt or kosher salt  
3-4 ounces smoked salmon, finely chopped  
Fresh dill and/or chives, for garnish

## Instructions

To hard-boil eggs, place eggs in a saucepan, cover with water and bring to a boil. Remove from heat, cover with lid and let stand 15-17 minutes. Drain and rinse with cold water.

Peel eggs and slice in half lengthwise. Remove egg yolks and place in a medium bowl. Set egg-white halves aside.

Mash egg yolks with a fork. Add remaining ingredients on list (through smoked salmon) to yolks and beat with a mixer or by hand, until smooth and creamy.

Pipe or spoon mixture into egg-white halves (about 1 tablespoon per egg half). Garnish with dill or chives or a sprinkle of coarse sea salt.



# Smoked Salmon Dip

*Makes approximately 2 cups*

A food processor makes whipping up this Smoked Salmon Dip super easy. Keep the ingredients on hand for an easy and nutritious last-minute appetizer.

## Ingredients

8 ounces plain light cream cheese  
¼ cup plain Greek yogurt or sour cream (for a thinner consistency, add 1 tablespoon of yogurt at a time until preferred consistency)  
1 tablespoon freshly squeezed lemon juice  
¼ teaspoon Tabasco sauce  
1 tablespoon capers  
2 tablespoons fresh dill, chopped  
1 tablespoon chives, chopped  
4 ounces smoked salmon, chopped

## Instructions

In a food processor, process cream cheese until light and creamy.

Add yogurt (or sour cream) and next 5 ingredients (through chives); process until combined. Add smoked salmon and pulse lightly until desired consistency.

Serve with whole grain crackers or vegetable crudité's.





# Air Fryer Calamari with Chipotle Dipping Sauce

*Makes 4 servings*

Guiltless golden-brown, crispy air-fried calamari is healthy and flavorful. Taking only 10 minutes to cook and less than 25 minutes to prep, this dish makes a perfect snack or appetizer. You can also prep ahead and freeze to save time. The trick to this recipe is to double-coat the calamari and cook it in batches so the air circulates in the fryer. Trust us— you'll be hooked on this Air Fryer Calamari with Creamy Chipotle Sauce.

## Ingredients

1 pound frozen calamari, \*thawed, cleaned and thinly sliced into rings ¼ inch wide, with the tentacles separately sliced into small pieces  
2 tablespoons freshly squeezed lemon juice  
1¼ cups all-purpose flour (or a gluten-free alternative)  
1 teaspoon paprika or Old Bay seasoning  
½ teaspoon kosher salt  
½ teaspoon ground black pepper  
½ cup milk  
1 large egg  
Prepared creamy chipotle sauce, for dipping

## PRO TIP:

Thaw calamari overnight in refrigerator. Or for a quick thaw, put frozen calamari in a large baggie, seal baggie well and place it under cool running water for about 20-30 minutes.

## Instructions

Pat the calamari dry with a paper towel. Place all the calamari into medium mixing bowl and toss with lemon juice, until well coated.

Lightly oil Air Fryer basket (or coat basket with cooking spray); return basket to Air Fryer and preheat to 400°F.

In another medium mixing bowl, combine flour, paprika (or Old Bay), salt and pepper; mix well. In a third mixing bowl, whisk milk and egg until well combined.

Dredge each piece of calamari first in the flour mixture, then in the egg mixture and finally in the flour mixture again, until well coated.

Place one layer of coated calamari in air fryer basket. (Do not overlap calamari. If extra pieces remain, cook calamari in batches.) Coat calamari with cooking spray.

Cook at 400°F for 8 minutes, or until calamari is cooked through. Serve immediately with bowl of chipotle sauce, for dipping.





# Smoked Trout Dip

*Makes 4 servings*

You'll flip for our Smoked Trout Dip, a simple, savory and satisfying treat that is also good for you. Easy to make, easy to store and easy to eat—think of this trout dip recipe as snack time made simple! Seafood dips go perfectly with raw veggies, crackers or pita. We've tested this theory with our other original dips—the salmon dip, shrimp dip and crab dip. These dips are all tasty ways to get your seafood servings in, especially if you're looking for a healthy snack.

## Ingredients

6 ounces smoked trout  
3 ounces light cream cheese, softened (use more if creamier dip preferred)  
½ cup nonfat plain Greek yogurt  
2 teaspoons freshly squeezed lemon juice  
1 teaspoon Worcestershire sauce  
3 tablespoons chives, chopped  
Pinches of salt, black pepper and cayenne pepper  
Drizzle of olive oil, for garnish

## Instructions

Flake the trout into medium bowl, shredding the fish. Add remaining ingredients (cream cheese through salt, black pepper and cayenne pepper); combine until well mixed as dip.

If desired, drizzle dip with a little olive oil before serving. Dip can be served dip in one bowl or divide into individualized servings (up to 4).





# Char-Grilled Honey Parmesan Oysters

*Makes 4-6 servings*

We first tasted char-grilled oysters at a famous restaurant in New Orleans, and we were hooked. So much so that we were inspired to create our own version at home. So without further ado, let's jump into our cook-along recipe for Char-Grilled Honey Parmesan Oysters. This recipe calls for pantry staples to create a charred, cheesy bubbling platter of oyster goodness. Never worked with oysters in your kitchen? No worries! We will walk you through step-by-step from shucking to grilling to plating.

## Ingredients

1 dozen large oysters, shucked with half-shell left on  
½ cup olive oil mayonnaise  
2 teaspoons garlic, chopped  
½ teaspoon salt  
¼ teaspoon black pepper  
½ teaspoon paprika  
2 teaspoons honey  
2 teaspoons fresh lemon juice  
2/3 cup parmesan cheese, shredded

## Instructions

Shuck oysters and keep half shell on each (use an oyster knife or have a fishmonger shuck for you). Place oysters (in their half shells) on baking sheet and keep them refrigerated until ready to use.

Prepare honey-cheese topping by blending all the remaining ingredients in medium bowl; mix well.

Remove oysters from fridge. Top each oyster with a heaping teaspoon of the honey-cheese mixture. Refrigerate oysters again until ready to grill.

Preheat grill to high. Place oysters on grill; cook 10 minutes or until oyster shells begin to char and the honey-cheese topping is brown and bubbly.

Using tongs, carefully transfer oysters from grill to serving tray. Serve immediately.





# Tuna Croquettes with Lemon-Caper Sauce

*Makes 4 servings*

Hailing from France, croquettes may sound fancy, but our Tuna Croquettes come together in just over 30 minutes! Full of healthy tuna and loaded with flavor, these patties are great for a snack, light meal or even a party. Keep some pantry-perfect tuna (either pouched or canned) on hand to whip these up anytime. We added a lemon-pepper dipping sauce for a fresh zing to accompany this tuna recipe. So, let's make some delicious tuna croquettes. Ooh-la-la!

## Ingredients - Tuna Croquettes

- ½ cup whole-wheat or all-purpose flour (or use gluten-free flour to make GF)
- 1 cup panko, divided in half (or use gluten-free panko to make GF)
- 1 teaspoon Old Bay seasoning or paprika
- ½ teaspoon kosher salt
- ½ teaspoon ground black pepper
- 2 large eggs, beaten
- 2-3 teaspoons lemon juice, freshly squeezed
- 2 teaspoons Dijon mustard
- 2 (5-ounce) pouches or cans albacore tuna, drained well and flaked with a fork
- 2 green onions or scallions, finely chopped
- ¼ cup frozen sweet peas, thawed (optional)
- 1-2 tablespoons olive oil

## Ingredients - Lemon-Caper Sauce

- ½ cup plain nonfat Greek yogurt
- 2 tablespoons mayonnaise
- 1 tablespoon lemon juice
- 3-4 teaspoons capers, drained
- 2 garlic cloves, minced

## Instructions

In medium bowl, mix the first 8 ingredients listed (flour through mustard, including  $\frac{1}{2}$  cup of the panko). Add tuna, green onions and sweet peas (if using); mix well to combine. Divide mixture into 8 oval or round croquette patties and set on plate (or baking pan) lined with parchment paper. Cover plate with foil and refrigerate for at least 15 minutes. (Note: You can make patties ahead of time and refrigerate them for up to 3 hours.)

While croquette patties are chilling in fridge, make lemon-caper sauce by mixing ingredients in a small bowl; whisk until combined. If sauce needs thinning, add more lemon juice.

Remove croquette patties from fridge. Heat olive oil in sauté pan over medium heat. While oil is heating, put remaining  $\frac{1}{2}$  cup panko into a small mixing bowl and coat all sides of each croquette with the panko.

Place croquette patties in sauté pan and cook 3-4 minutes per side, or until golden brown; cooking in batches so as not to crowd the pan. Allow croquettes to cool for 2-3 minutes before serving. Top with the lemon-caper sauce.





# Shrimp Scampi Skewers

*Makes 4 servings*

These shrimp kebabs are packed with good-for-you flavor, marrying lemon zest, the heat of red pepper flakes and scrumptious shrimp together into one fun, fabulous dish. This grilled shrimp comes together quickly making it a favorite way to cook America's favorite seafood.

## Ingredients - Shrimp Scampi Skewers

1 pound raw large or jumbo shrimp, peeled and deveined (tails left on or off)  
3 lemons, sliced into thin wedges  
½ teaspoon kosher salt  
½ teaspoon freshly-ground black pepper  
1/8 teaspoon crushed red pepper flakes (or more to taste)

## Ingredients - Garlic Parsley Butter

3 tablespoons butter  
2 cloves garlic, minced  
¼ cup dry white wine  
¼ cup finely chopped fresh parsley, loosely packed  
Wooden skewers (soak in water for 30 minutes prior to using)

## Instructions - Garlic Parsley Butter

First, prepare the garlic parsley butter. Heat butter in a sauté pan over medium-high heat until melted. Add the garlic and sauté for 2 minutes, or until fragrant. Add in the white wine, and stir to combine.

Remove from heat and stir in the chopped fresh parsley. Cover to stay warm.

## Instructions - Shrimp Scampi Skewers

Thread the shrimp and sliced lemons onto skewers.

Sprinkle evenly with the salt, black pepper and crushed red pepper.

Place the skewers on grill for 3-4 minutes per side, until the shrimp are pink and no longer opaque.

Remove shrimp from the grill, and brush liberally with the parsley butter; squeeze the grilled lemons over the shrimp. Serve immediately.



# Coconut Shrimp

*Makes 6-8 servings*

This combination of sweet coconut and savory shrimp is a true taste sensation. Join us in our island state-of-mind and take your taste buds on a flavor vacation by giving this coconut shrimp a try.

## Ingredients - Coconut Shrimp

1 lb. large shrimp (21-25 count), peeled and deveined with tails left on  
1/4 cup all-purpose flour  
1/2 tsp. garlic powder  
1/2 tsp. salt  
2 large eggs  
1 1/2 cups sweetened shredded coconut  
1/2 cup panko bread crumbs  
Light olive oil, vegetable oil or coconut oil

## Instructions - Coconut Shrimp

Rinse shrimp in cold water and pat dry with paper towels. Set shrimp aside.

Line a baking sheet with parchment paper.

Set up 3 bowls for a dipping station. In the first, stir together flour, garlic powder and salt. In the second, add eggs and beat them with a fork. In the third, combine coconut flakes and panko bread crumbs.

Dredge one piece of shrimp in the flour mixture. Dip it next in the beaten egg and then in the crumb mixture, using your hands to press the coconut crumbs onto the shrimp. Transfer shrimp to the baking sheet and repeat process with remaining shrimp.

Place a large nonstick pan over medium heat and add enough oil to generously cover the bottom. Once oil is hot, add just enough shrimp to cover bottom of pan and sauté 2-3 minutes. Then flip shrimp and sauté another 2 minutes, until shrimp are golden brown on both sides. Remove shrimp to a paper towel-lined plate.

Cook remaining shrimp in batches, being careful not to overcrowd the pan.

## Ingredients - Dipping Sauce

1/4 cup sweet chili sauce  
1/4 cup apricot preserves or apricot fruit spread

## Instructions - Dipping Sauce

In a bowl, combine sweet chili sauce and apricot preserves. Serve with coconut shrimp.





# Crab Empanadas with Mango Salsa

*Makes 6-8 servings*

The sweet taste of the mango salsa is a pleasant contrast to the fiery flavors of the serrano chili, making this a crab app your guests will not forget. The empanadas are perfect appetizers but can also be served as a light lunch or a snack. Now, let's start cooking!

## Ingredients - Crab Empanadas

- 1 tablespoon olive oil
- 1 pound lump crabmeat
- ½ red onion, finely chopped
- ½ red bell pepper, finely chopped
- 1 serrano chili, finely chopped
- 2 cloves garlic, minced
- 1 teaspoon cumin
- 2 tablespoons lime juice
- 3 tablespoons cilantro
- 1 package prepared puff pastry
- Whole wheat flour, for dusting (optional)
- 1 egg
- 1 teaspoon water
- Salt and pepper, to taste

## Ingredients - Mango Salsa

- ½ red onion, finely chopped
- ½ red bell pepper, finely chopped
- 1 mango, peeled, pitted and diced
- 1 jalapeno, finely chopped
- 2-3 tablespoons lime juice
- ¾ cup cilantro, chopped



## Instructions - Crab Empanadas

Preheat oven to 375°F; prepare baking sheets with parchment paper.

Heat oil in a large skillet over medium heat. Add ½ onion, ½ red bell pepper, serrano chili and garlic; cook until softened, about 5 minutes.

Add crabmeat and stir, slightly breaking up the meat. Add cumin, 2 tablespoons lime juice and 3 tablespoons cilantro; season with salt and pepper to taste. Reduce heat to low and cover. Cook for 5 minutes, remove from heat and set aside.

While oven is preheating, lay out puff pastry on a lightly floured surface, and flour the top of the dough. Roll out puff pastry and cut out 4-inch circles using rim of a glass or small bowl. Collect dough scraps and roll out to cut more circles. Flour the circles lightly and place circles on baking sheet.

Place a tablespoon of crab filling in center of each round. Lightly moisten the inside of the circle with water. Fold over to enclose filling into a half moon. Using a fork, gently press the edges of the dough to seal.

Beat together egg and 1 teaspoon water to make egg wash mixture. Brush top of empanadas with egg wash. Bake empanadas for 12-14 minutes, or until golden brown. Set aside to cool slightly.

While empanadas are cooking, make salsa. Combine mango, jalapeno and remaining onion, red bell pepper and cilantro in a small bowl. Add 2-3 tablespoons lime juice; mix well. To serve, top empanadas with mango salsa.



# Easy Egg and Crab Muffins

*Makes 12 servings*

We've all been there. The alarm goes off and you hit snooze once, or maybe twice. Suddenly, you open your eyes and discover you have five minutes to get out the door with no time to make breakfast.

Morning hack: Set aside just 30 minutes on Sunday to meal prep these protein-packed Egg and Crab Muffins and you'll be able to enjoy an easy, filling breakfast every day of the week.

The protein from the egg and the crab will give you that much-needed jump start to your day and help you stay full and focused throughout your morning. You may not be a morning person, but with these bites by your side, you can fake it 'til you make it.

## Ingredients

- 1 teaspoon olive oil
- ½ small onion, finely chopped
- 2 cloves garlic, minced
- 1 medium red bell pepper, chopped
- 5 large eggs
- 4 large egg whites
- ½ cup cottage cheese
- ½ lb. fresh lump crabmeat, drained well
- ½ tsp. oregano or Italian seasoning
- ½ tsp. salt
- ¼ tsp. black pepper
- Non-stick cooking spray



## Instructions

Preheat oven to 350°F. Heat olive oil in a pan over medium heat; add onion, garlic and red bell pepper and cook for 5 minutes, or until vegetables are tender.

While the vegetables are cooking, whisk eggs and egg whites together in a medium bowl. Add cottage cheese and crabmeat; stir until well combined. Add cooked vegetables, oregano, salt and black pepper to egg and crab mixture; mix well.

Spray muffin pan with nonstick spray. Fill muffin cups about half full with egg-and-crab mixture. Bake 18-20 minutes, or until set.

# Baked Spinach Artichoke Shrimp Dip

*Makes 16 servings*

Not only is this dish full of flavor, it's easy to prep ahead of time. Score a bag of shrimp at the store and make it, bake it and take it to every celebration! Whether you are headed to a dinner party or a tailgate, everyone will be asking for "your" shrimp dip recipe.

## Ingredients

¼ cup salted butter  
½ large onion, finely diced  
4 cups baby spinach  
12 ounces cream cheese  
1 cup marinated artichoke hearts, drained and chopped  
½ cup plain Greek yogurt  
½ cup mayonnaise  
1 pound cooked shrimp (peeled, deveined, and tails removed), chopped roughly  
1½ cups grated Parmesan cheese  
Salt and pepper, to taste  
Baguette, crackers or celery for dipping, optional



## Instructions

Preheat oven to 425°F.

Heat a large cast-iron skillet over medium heat. Melt butter and add onion; sauté for 5 minutes, or until onion is tender. Add in spinach and stir for 1 minute to wilt spinach. Transfer cooked onion and spinach to cutting board to cool slightly. Chop spinach into small pieces.

Place cream cheese into the skillet, turn heat to low and stir to melt. After about 2 minutes, cream cheese should be very soft and smooth. Stir in and combine chopped onion and spinach, artichoke hearts, yogurt, mayonnaise, shrimp, 1 cup Parmesan, salt, and pepper. Spread evenly in skillet and sprinkle with remaining ½ cup Parmesan.

Bake in skillet for 20 minutes or until hot and bubbly. Remove from oven and serve immediately.



# Soups & Salads

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Whether light or hearty, seafood soups and salads always hit the spot. These recipes include a variety of seafood so you can enjoy a different flavor profile every day (or night). We've included light meals like a vibrant salad with seared scallops and blueberries. Robust soups like a savory Cod and Corn Chowder. And a they-won't-believe-this-is-homemade Instant Pot Lobster Bisque! Try them all and then bookmark your favorites. Spoon and fork at the ready? Dig in!



# Lobster Salad with Summer Fruit

*Prep time: 10 minutes; Cook time: 20 minutes; Total time: 30 minutes*

*Makes 4 servings*

Crafted with care, this salad combines the elegance of lobster with the sweetness of summer fruit! It only takes 30 minutes to assemble this plate of pure bliss that captures the essence of the season in every forkful.

## Ingredients for Poached Lobster

1-2 cups white wine  
1 lemon, halved and juiced  
2 cloves garlic, sliced  
¼ teaspoon sea salt  
¼ teaspoon freshly ground black pepper  
4 lobster tails

## Ingredients for Salad

1 head soft lettuce (Butter, Bibb, or Boston lettuce)  
½ medium red onion, thinly sliced  
3 peaches or nectarines, thinly sliced  
1 cup fresh raspberries  
1 large avocado, sliced  
¼ cup fresh mint leaves, gently sliced  
¼ cup fresh basil, gently sliced

## Ingredients for Dressing

4 Tablespoons white or champagne vinegar  
2 Tablespoons olive oil  
1 lemon, juiced and zested  
2 teaspoons Dijon mustard  
1 teaspoon honey  
¼ teaspoon kosher or sea salt  
¼ teaspoon freshly ground black pepper

## Instructions

Fill a large pot halfway with water and bring to a boil over high heat. Add the wine, lemon juice, garlic, salt and pepper. Boil for 10 minutes. Add lobster, reduce heat to simmer, cover and cook for 8-10 minutes. Fill a large bowl with ice and water. Remove lobster tails from pot using tongs, then dunk into the ice-cold water bath to cool quickly. Once lobster is cool, remove the meat from the tails and chop.

While lobster is cooking, make dressing and salad. In a large jar, combine vinegar, oil, juice of half of lemon, mustard, honey, salt and pepper; shake vigorously to combine.

Arrange lettuce leaves on a large platter. Top with red onion, peaches, raspberries and avocado. Top with lobster, drizzle with dressing and garnish with mint and basil on top.

**Recommended equipment:** Large pot, large platter, jar, tongs, large bowl, cutting board, knife



# Kale Caesar with Shrimp or Salmon

*Prep time: 10 minutes; Cook time: 10 minutes; Total time: 20 minutes*

*Makes 4 servings*

Ditch the pre-made salad kit! This 20-minute recipe is a lightened-up twist on the iconic Caesar salad, featuring your choice of sautéed shrimp or grilled salmon, hardy kale and a lip-smacking creamy anchovy dressing.

## Ingredients for Salad with Shrimp

1 pound raw medium shrimp, peeled & deveined  
2 Tablespoons olive oil, divided  
8 cups or lacinto kale, stalks removed & sliced into thin ribbons  
¼ teaspoon kosher salt  
¼ teaspoon black pepper  
½ cup Parmigiano-Romano, Parmesan or Pecorino-Romano, grated into thin slices with peeler  
½ cup Parmesan whisps or crisps, broken or chopped

## Ingredients for Salad with Grilled Salmon

1 pound salmon fillet  
2 Tablespoons olive oil, divided  
8 cups or lacinto kale, stalks removed and sliced into thin ribbons  
¼ teaspoon kosher salt  
¼ teaspoon black pepper  
½ cup Parmigiano-Romano, Parmesan or Pecorino-Romano, grated into thin slices with peeler  
½ cup Parmesan whisps or crisps, broken or chopped

## Ingredients for Dressing

¼ cup plain Greek yogurt  
¼ cup Parmigiano-Romano, Parmesan or Pecorino-Romano cheese, freshly grated or shredded  
4 anchovies, in oil  
1 Tablespoon olive oil  
2 cloves garlic, minced  
2 teaspoons Dijon mustard  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon freshly ground black pepper  
Lemon, halved

## Instructions

To make dressing, add all ingredients except lemon to a food processor or immersion blender bowl. Squeeze juice from half of lemon into the processor bowl. Using food processor or immersion blender, blend until all ingredients are well-combined. If dressing is too thick, squeeze juice from the other lemon into the bowl; whisk or blend until remaining juice is mixed in. Set bowl aside.

### FOR SHRIMP:

Heat 1 Tablespoons of olive oil in a large skillet pan over medium-high heat. Add shrimp, sprinkle on a dash of salt and pepper and cook 4-5 minutes, flipping halfway through, or until shrimp is opaque and cooked through. Remove from heat and keep warm while making salad.

### FOR SALMON:

Preheat grill to medium heat. Place salmon on a plate, drizzle 1 Tbsp. olive oil and a dash of salt and pepper on salmon. Place salmon on grill and cook until salmon is cooked through, or flakes easily, about 10-12 minutes, flipping fillets halfway through.

While SHRIMP OR SALMON is cooking, combine kale and 1 Tablespoon olive oil in a large salad bowl; massage kale with hands for 1 minute. Let sit for another 5 minutes. Then, sprinkle on salt, black pepper and dressing to salad; tossing to coat kale. Sprinkle on Parmesan cheese and Parmesan crisps. Top with sautéed shrimp or grilled salmon.

**Recommended equipment:** Mixing bowl, immersion blender or whisk, large salad bowl | skillet, spatula OR grill, spatula, plate







# Cod and Corn Chowder

*Makes 4-6 servings*

The satisfying flavor of cod mixed with corn, red pepper, onion and potatoes is the epitome of comfort. Plus, it's ready in 15 minutes. Take your leftovers to work the next day for a lunch that reheats into another tasty seafood meal!

## Ingredients

1½ tablespoons unsalted butter  
½ medium yellow onion, chopped  
2 scallions, thinly sliced, white and green parts separated  
4 cups low-sodium chicken broth or vegetable broth  
2 cups potatoes, washed well and diced (keep peel on)  
1½ pound cod, cut into 1-inch pieces  
2 cups frozen sweet corn, thawed  
½ cup half-and-half  
½ cup skim milk  
Dash of turmeric  
¼ teaspoon red pepper flakes  
Salt and ground black pepper, to taste

## Instructions

In a large Dutch oven or pot, melt butter over medium-high heat.

Add onions and scallion whites. Sauté until softened, about 2 minutes.

Add broth, potatoes and cod. Cover and bring to a boil. Reduce heat and simmer until potatoes are tender, about 8 to 10 minutes.

Add corn, half-and-half, skim milk, red pepper flakes and turmeric. Cover and bring to a light simmer.

Add salt and pepper, as desired. Garnish with scallion greens.



# Creamy Clam Chowder

*Makes 6-8 servings*

Channel your inner New Englander with this hearty one-pot dish that requires only a little help from a handy immersion blender. It's a recipe that will have you coming back for bowl after bowl all year long—it's just that satisfying. Clams are the star in this ultimate comfort food dish.

## Ingredients

2 tablespoons olive oil  
1 medium onion, finely diced  
3 celery stalks, finely diced  
 $\frac{3}{4}$  cup low-fat milk  
 $\frac{3}{4}$  cup half-and-half  
3 tablespoons whole-wheat flour  
2 (10-ounce) cans chopped clams in clam juice, reserve clam juice separately  
 $1\frac{1}{2}$  cups chicken broth  
1 pound russet or Yukon potatoes, scrubbed, peeled and cut into  $\frac{1}{2}$ -inch cubes  
1 bay leaf  
 $\frac{1}{2}$  teaspoon smoked salt  
 $\frac{1}{4}$  teaspoon black pepper (or amount to desired taste)  
Crusty sourdough bread or oyster crackers, as accompaniment

## Instructions

Heat olive oil in a Dutch oven or large pot over medium heat. Add onion and celery; sauté until vegetables are tender and translucent, about 2 minutes.

While vegetables are cooking, put milk, half-and-half and flour into a medium bowl and mix until combined.

Add milk mixture, clam juice from cans (but not the clams), broth, potatoes, bay leaf, smoked salt, and pepper to pot. Bring to a simmer, reduce heat to medium-low and cook, stirring often, until potatoes are fork tender and the soup thickens, about 20 minutes.

Remove bay leaf. Now that potatoes are tender, partially blend the soup using an immersion blender; puree until soup reaches your desired consistency.

Add clams and cook another 2-3 minutes, or until clams are firm and cooked through.

Serve chowder with crusty sourdough bread or oyster crackers.





# Crab Salad

*Makes 4 servings*

This crab salad is a simple seafood dish perfect for gatherings. You can spread it between two slices of bread for a tasty sandwich or serve it up as a dip for your veggies (like we did!). We guarantee that your guests will devour this dish in no time!

## Ingredients

12 ounces canned lump crabmeat, rinsed and drained well  
2 celery stalks, finely chopped  
1 large avocado, diced or mashed  
½ red bell pepper, finely chopped  
2 tablespoons green onion, chopped  
2 tablespoons artichoke hearts, chopped  
2 tablespoons red wine vinegar  
1 tablespoon olive oil  
1 tablespoon lemon juice  
Salt and pepper, to taste

## Instructions

Combine all ingredients except the salt and pepper and mix well. (For a creamier crab salad, you can use a food processor to mix). Add salt and pepper to taste.

Serve on top of mixed greens, with crackers and veggies as a dip or on whole wheat pita as a sandwich.





# Seared Scallop Salad with Blueberries

*Makes 4 servings*

This Seared Scallop Salad with Blueberries recipe brings together two ingredients that you may not have thought of— scallops and blueberries! We always love the sweet-and-savory combination of seafood and fruit and this hits all the right notes when combined with fresh greens and simple homemade delicious balsamic vinaigrette dressing featuring pantry ingredients.

## Ingredients - Seared Scallop Salad

1-1½ tablespoons olive oil, divided  
4 cups mixed greens  
4 cups arugula  
½ medium red onion, thinly sliced  
2 radishes, thinly sliced  
1 cup fresh blueberries  
1 pound sea scallops  
Salt and pepper, to taste

## Ingredients - Vinaigrette Dressing

2 tablespoons olive oil, divided  
2 tablespoons balsamic vinegar  
2 tablespoons maple syrup or honey  
1 teaspoon Dijon mustard  
1 garlic clove, finely minced

## Instructions

To make vinaigrette, combine all dressing ingredients in Mason jar; cover jar and shake it until contents are mixed well.

In large salad bowl, combine mixed greens and arugula. Add onion, radishes and blueberries. Set salad aside.

Pat scallops dry with paper towel; salt and pepper both sides of each scallop.

Heat remaining 1-1½ tablespoons olive oil in sauté pan over medium-high heat; when pan is hot, add scallops and cook 2-3 minutes per side, until seared to a caramel color and cooked through.

Drizzle salad with vinaigrette; toss well until coated. Top salad with the seared scallops.





# Instant Pot Lobster Bisque

*Makes 8 servings*

The Instant Pot provides a depth of flavor that makes this lobster bisque taste like it was slow cooked with care. But our recipe takes just 10 minutes to prep, and then about an hour in the IP! We used frozen lobster (keeping frozen seafood in the house means there is always a healthy protein choice for dinner), but feel free to use fresh lobster.

So, with taste and nutrition in mind, grab your Instant Pot and get ready to enjoy our lobster bisque by the spoonful. Make sure to reserve some lobster meat to garnish!

## Ingredients

2-3 teaspoons olive oil  
¼ cup yellow onion, diced  
2 cloves garlic, minced  
2 shallots, minced  
2 medium carrots, diced  
3 celery stalks, diced  
1 medium potato, peeled and diced  
1 (14.5-ounce) can diced tomatoes  
24 ounces low-sodium vegetable broth  
1 tablespoon Old Bay seasoning  
1 teaspoon dried dill  
¼ teaspoon paprika  
12 ounces frozen lobster meat  
½ cup half-and-half or fat-free half-and-half (for creamier bisque, use more)  
Salt, to taste  
Fresh chopped parsley and fresh ground black pepper, for garnish (if desired)

## Instructions

Turn Instant Pot to sauté. Add olive oil and next 6 ingredients (through potato) to pot; sauté, uncovered, until vegetables are tender, about 5-6 minutes.

Add diced tomatoes and their juice to pot; stir to combine. Add broth, seasonings (Old Bay, dried dill, paprika) and frozen lobster to pot; stir to mix. Cover pot, turn steam release handle on lid to venting, set pot to manual function and cook on high for 4 minutes. Allow pressure to release naturally. (Natural release time could vary depending on pressure cooker)

Using immersion blender, carefully blend hot soup in Instant Pot to chunky or smooth consistency, as desired. Fold in half-and-half. If desired, add salt, to taste. Garnish with fresh parsley and fresh ground black pepper, if desired.

## DID YOU KNOW?

In addition to having a delectable taste, lobster is lean and packed with nutrients, like protein, selenium, calcium, iron and vitamins A, B-12 and E. These nutrients are especially important for providing heart-healthy omega-3 fatty acids, which help promote healthy skin, support brain and eye health and may even boost overall mood.





# Lunch & Handhelds

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Bring on the seafood sammies! We've created some delicious flavor combinations for a nutritious seafood lunch or a handheld for dinner. These recipes were created with quick meal prep in mind—some can even be prepped in advance—and they all deliver big flavor.

Get ready to trade in that boring brown bag for these delicious (and nutritious!) seafood lunches and handhelds. Enjoy!



# Seared Ahi Tuna on Asian Slaw

*Prep: 10 minutes; Cook: 10 minutes; Total: 20 minutes*

*Makes 4 servings*

Light and refreshing, this gorgeous salad is Instagram-ready (go ahead, tag us!) and sure to please. Sushi-grade ahi tuna just needs a flash in the pan to create a seared edge and perfectly pink center. It's tossed with a snappy, sesame-soy slaw that's so mouthwateringly good, you'll be adding a bite to each forkful of fish.

## Ingredients

20 ounces broccoli slaw  
1 (11-ounce) can mandarin oranges, drained  
½ cup shelled edamame  
¼ cup slivered almonds  
¼ cup chopped cilantro  
1 (3-ounce) package ramen noodles, broken into small pieces (use brown rice ramen to make gluten-free)  
3-4 tablespoon sesame oil, divided  
2 tablespoons soy sauce (use tamari sauce for gluten-free)  
¼ cup rice wine vinegar  
2 teaspoons maple syrup  
1 tablespoon fresh ginger, peeled and finely grated  
5 scallions, chopped  
4 tuna steaks (6 ounces each, about 1 inch thick)  
Kosher salt and freshly ground black pepper, to taste  
Sesame seeds (optional)

## Instructions

In a large mixing bowl, combine broccoli slaw, oranges, edamame, almonds, cilantro and ramen. Make dressing in a small bowl by mixing together 2 tablespoons sesame oil, soy or tamari sauce, vinegar, ginger and scallions; season with salt and pepper. Add dressing to slaw mixture; mix to combine well. Place in refrigerator for 10 minutes.

While slaw is marinating, add remaining 1-2 tablespoons oil to a medium or large skillet and heat over high. Add tuna to skillet, season with a little salt and pepper. Cook tuna until outside is brown, flip and cook on other side until outside is browned but still pink in the center, about 6 minutes total. Let sit for 1 minute.

Divide slaw evenly amongst four plates, top with tuna, season with freshly ground black pepper and garnish with sesame seeds, if desired.



# Air Fryer Beer-Battered Fish'n'Chips

*Prep: 20 minutes; Cook: 25 minutes; Total: 45 minutes*

*Makes 4 servings*

Fish and chips is a staple throughout Ireland and the British Isles. It's become synonymous with feel-good pub grub, and using the air fryer means you can feel even better about devouring this crispy treat! To spice things up, we added some sweet potatoes — as well as plenty of Old Bay and paprika — to the mix.

## Ingredients - Fish

1½ pounds pollock\*, cut into 4 pieces about ¾-inch thick  
1½ cups all-purpose flour, divided  
2 Tablespoons cornstarch  
½ teaspoon baking soda  
1 egg, lightly beaten  
6 ounces light beer  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon Old Bay seasoning  
½ teaspoon paprika  
Olive oil spray or mister  
1 lemon, sliced in 4 wedges  
Prepared tartar sauce and/or coleslaw (optional)

## Ingredients - Chips

1 large sweet potato, washed and scrubbed (can leave peel on)  
1 large potato, washed and scrubbed  
1 Tablespoon olive oil  
1 teaspoon garlic salt (or can use ½ teaspoon kosher salt and ½ teaspoon garlic powder)  
1 teaspoon paprika  
Olive oil spray or mister

## Instructions

Spray Air Fryer basket, place back in fryer and preheat to 400°F for 5 minutes. Make beer batter by mixing ½ cup flour, corn starch, baking soda, egg and beer in a mixing bowl; cover and place in fridge for 10 minutes. Pat pollock with paper towel, set on plate and set aside.

While Air Fryer is preheating, prepare “chips” by cutting potatoes in half lengthwise, then halve lengthwise again and cut into strips or thin wedges. Place in a medium bowl and toss with olive oil, garlic salt (or salt and garlic powder) and paprika. Place potatoes in Air Fryer basket, spray lightly with oil, cook for 5 minutes, then take out basket, flip and cook for an additional 7 minutes or until desired doneness. Put on baking sheet and keep warm in toaster or oven while cooking fish.

While “chips” are cooking, prepare and batter fish. Remove beer batter from fridge. In another mixing bowl, mix remaining 1 cup flour, garlic and onion powder, Old Bay and paprika in a bowl. Dip each fish piece into beer batter and cover, then dredge in flour mixture and coat well. Place fish in Air Fryer basket and spray fish generously with oil so there are no dry flour spots on fish. Cook for 12 minutes or until cooked through and crispy. Serve with sweet potato chips, lemon wedge and prepared tartar sauce or coleslaw, if desired.

\*If you don't have pollock, other white fish like cod or halibut also work well in this recipe.







# Salmon Sushi Bowl

*Prep: 15 minutes; Cook: 12-15 minutes; Total: 30 minutes*

*Makes 4 servings*

This bodacious bowl gathers everything you love about sushi— fish, rice, nori, ginger— into a low-maintenance dish, no rolling required! Soy-baked salmon, creamy avocado and tangy mango blend beautifully into a satisfying meal boasting plenty of crunch. Just 30 minutes from hungry to yum!

## Ingredients

- 1-1½ pounds salmon
- 1 teaspoon olive oil
- 1 teaspoon soy sauce or gluten-free tamari sauce
- 1 teaspoon sesame seeds, plus more for garnish if desired
- 4 cups quick-cooking or frozen brown rice, cooked
- ¼ cup lite mayonnaise
- 2 teaspoons sriracha sauce
- 2 teaspoons rice vinegar
- 1 avocado, sliced
- 2 cucumbers, sliced
- 2 carrots, grated
- 1 mango, peeled and diced
- 2 greens onions, sliced
- 4 sheets of nori or roasted seaweed snack, sliced into thin wraps
- 3-4 Tablespoons pickled ginger (optional)

## Instructions

Preheat oven to 425°F. Place salmon on parchment-lined baking sheet, drizzle with olive oil, soy or tamari sauce and sesame seeds. Bake until salmon is cooked through, about 12-15 minutes.

While salmon is cooking, cook rice according to instructions and prepare sriracha-mayo dressing. To prepare dressing, mix mayonnaise, sriracha sauce and rice vinegar in a small bowl; whisk well to combine.

When salmon is finished cooking, flake salmon in chunks. Then, divide rice evenly amongst bowls, top with cooked salmon, avocado, cucumbers, carrots, mango, green onions, seaweed and ginger (if using). Drizzle with sriracha-mayo dressing and garnish with a few more sesame seeds, if desired.





# Easy Air Fryer Fish Sticks

*Makes 4 servings*

Our recipe for Easy Air Fryer Fish Sticks is flaky, crispy and ready to dip into your favorite sauce. Call the kids or (or the kids at heart) because we have the perfect recipe for a quick, healthy and most importantly - crunchy fish stick! This versatile recipe can be used with mild-flavored cod or any firm-fleshed white fish!

## Ingredients

1 pound cod or other white fish  
1 large egg  
½ cup plain kefir  
½ cup yellow cornmeal (or whole wheat flour if you're not gluten-free)  
1 teaspoon paprika  
½ teaspoon dried parsley  
½ teaspoon garlic powder  
½ teaspoon black pepper  
½ teaspoon salt  
Nonstick cooking spray  
Lemon slices, for garnish  
Store bought gluten-free Tartar or other dipping sauce

## Instructions

Cut fish into 1" strips.

In a shallow dish, whisk egg and kefir. Add fish and let marinate for 10 minutes.

While fish is marinating, spray Air Fryer basket with nonstick cooking spray, and preheat basket in Air Fryer for about 4 minutes on 400°F.

Using a fork, lift a piece of fish out of marinade and press into flour or cornmeal mixture until well-coated. Continue with each piece of fish. Add to preheated Air Fryer basket in a single row (do not overlap; cook in batches if necessary). Lightly spray coated fish with spray until coating is moist.

Return basket to Air Fryer and cook for 5 minutes. Open basket, flip fish pieces and spray with cooking oil. Cook for an additional 5 minutes, or until cooked through and crisp. Serve with lemon slice and dipping sauce, if desired.





# Easy Lobster Reuben

*Makes 4 servings*

Did we turn a classic sammie into a hero? This Easy Lobster Reuben recipe elevates the Reuben with lobster! It's a protein-filled, lower-fat version of the classic grilled sandwich, featuring one of our favorite shellfish.

## Ingredients

1 pound cooked lobster meat, coarsely chopped  
½ cup lite Thousand Island salad dressing  
8 slices deli style pumpernickel, rye or sourdough bread  
3 teaspoons butter  
18 ounces shredded sauerkraut  
8 sandwich-sized thinly sliced reduced-fat Swiss cheese

## Instructions

In a medium bowl, mix together lobster with ½ cup salad dressing. Set aside.

Arrange bread slices on a large cutting board work surface and lightly spread butter on one side of each bread slice.

Heat remaining butter on griddle or large nonstick skillet over medium heat. Place all slices of bread on griddle with butter side face down; reduce heat to medium-low. Top four of the slices with one slice of cheese; on other four bread pieces, top with sauerkraut (distribute evenly). Then, top kraut slices with one slice of cheese each, then top with lobster-dressing mixture and then close the sandwich with the bread slice topped with cheese. Heat sandwiches until bottom is golden, about 5 minutes. Using a spatula, carefully flip sandwiches and cook until underside is golden brown and cheese is melted, about 5 minutes more. Remove from griddle or pan and slice diagonally.







# Baja-Style Street Fish Tacos

*Makes 6-8 servings (24 tacos)*

This dish is all about contrasts—spicy fish wrapped in a delicate corn tortilla with crunchy slaw and a creamy lime sauce. Adjust the heat as you please! This recipe is a natural for a build-your-own taco bar: Serve it buffet-style with bowls of pico de gallo, diced avocado and other fixings so your guests can customize to their liking.

## Ingredients

2 pounds white fish (tilapia, cod, mahi mahi all work well)  
2 tablespoons olive oil  
1 lime, juiced  
2 garlic cloves, minced  
1 teaspoon cumin  
1 teaspoon chili powder  
½ teaspoon cayenne pepper (can use paprika instead if prefer milder spice)  
½ teaspoon salt  
½ teaspoon black pepper  
24 small white corn tortillas  
4 cups bagged shredded purple and green cabbage or broccoli slaw  
½ cup cilantro, chopped  
Optional toppings: pico de gallo, diced avocado, crumbled Cotija or feta cheese, lime wedges, hot sauce

## Instructions

Place fish in a gallon-sized baggie or large shallow bowl with oil and next 7 ingredients (through black pepper). Mix well until fish is coated with marinade; set aside and let sit for 30 minutes.

While fish is marinating, preheat grill\* to medium-high heat and make crema-lime sauce. To make sauce, whisk all of the ingredients in a medium bowl until well combined.

To cook fish, brush grill grates with oil. Grill for 3-5 minutes on each side (depending on thickness), flipping once. Fish is cooked with it is opaque and flakes easily. Transfer to a plate and allow to cool for a few minutes, then flake into chunks.

Add corn tortillas to grill and warm for about 15 seconds on each side. Transfer to a serving plate and top with fish, shredded cabbage or broccoli, cilantro, crema-lime sauce and other desired toppings.

\*To cook in oven: Preheat to 375°F and bake for 20-25 minutes, or until fish is cooked through.





# Grilled Mediterranean Cedar Plank Salmon Gyros

*Makes 4 servings*

This Greek-inspired grilled salmon gyro provides the perfect combination of fresh vegetables, salty olives and zesty tzatziki. We love salmon in a gyro because it ups the nutrient notch of this traditional Mediterranean handheld. This superfood is rich in protein and omega-3 fatty acids, which help to reduce inflammation, lower triglycerides and boost heart and brain health. If you haven't cooked on a cedar plank before, soak it in water for an hour in advance of cooking.

## Ingredients

- 1 pound boneless salmon fillet
- 1 lemon, halved
- 1 teaspoon olive oil
- 4 whole wheat pitas or 4 slices flatbread
- Store-bought tzatziki or cucumber-dill sauce
- 1 cup baby spinach, torn
- ½ cup cherry or grape tomatoes, halved
- ¼ cup pitted Kalamata olives, halved or sliced
- Feta cheese, for garnish (optional)
- Salt and pepper, to taste

## Instructions

Soak cedar plank in water for an hour.

Season salmon with juice from half of lemon, olive oil, and salt and pepper. Set aside while plank soaks. Cut other half of lemon into thin slices.

Heat grill to medium-high, close lid. While grill is heating, place salmon on cedar plank and top with remaining lemon slices. Place plank on grill, directly over heat, for 3-4 minutes, until plank starts to char.

Using tongs, transfer plank to indirect heat on side of grill; cover grill and cook for 12-15 minutes or until salmon is cooked. Warm pitas or flatbreads on grill, about 1-2 minutes per side.

Place warmed pitas or flatbreads on plates. Spread tzatziki sauce over each pita/flatbread, cover each with baby spinach, tomatoes and olives, and top each with salmon. Garnish with feta, if desired. Fold and enjoy.



# Grilled Shrimp Tacos

*Makes 4 servings (2 tacos each)*

It's amazing how just a few simple ingredients— shrimp, olive oil, lime juice, chili powder and cilantro— blend together perfectly to take tacos to a new level. Wrap the grilled shrimp up in a warm flour or corn tortilla, add some avocado, cheese and hot sauce (for added heat), and you've got yourself a scrumptious shrimp taco that tastes better with each bite.

## Ingredients

1 tablespoon olive oil  
3 limes, juiced  
2 cloves garlic, minced  
½ teaspoon chili powder  
2-3 tablespoons cilantro, finely chopped  
1 pound medium tail-off shrimp, peeled and deveined  
8 corn or flour tortillas  
Diced avocado or guacamole (for garnish, optional)  
Cotija or feta cheese (for garnish, optional)  
Hot sauce (for garnish, optional)

## PRO TIP:

If you use wooden skewers, soak in water for several hours before adding the shrimp.



## Instructions

In a medium bowl, combine oil, lime juice, garlic, chili powder and cilantro until well mixed; add shrimp and toss to coat. Season with salt and pepper. Let marinate in refrigerator for 15 minutes. (Discard unused marinade.)

Preheat grill to medium. Place shrimp directly on grill (or use metal or soaked wooden skewers); grill for 2-3 minutes per side, until shrimp is pink and thoroughly cooked.

Warm tortillas on the grill for 1 minute per side. Distribute shrimp evenly among tortillas; garnish with avocado, cheese and hot sauce, if desired.





# Air Fryer Thai Coconut Shrimp

*Makes 4 servings*

This Thai-inspired coconut shrimp assembles quickly and is then air-fried for a healthy crunch! Make the dipping sauce ahead of time so the shrimp can be served piping hot. For the shrimp, set out all of the ingredients and then set up a dredging station. Flour first, egg next and then the coconut-panko mixture. These are mouthwatering-ly good.

## Ingredients - Air Fryer Thai Coconut Shrimp

1 pound medium shrimp, peeled and deveined  
½ cup whole-wheat flour (can use coconut flour to make dish gluten-free)  
2 eggs, beaten  
½ cup unsweetened shredded coconut  
½ cup panko (can use plain or whole-wheat or gluten-free)  
½ teaspoon salt  
½ teaspoon black pepper

## Ingredients - Dipping Sauce

Juice from ½ large lime  
½ tablespoon ginger, grated  
1-2 tablespoons fish sauce; or soy sauce  
½ jalapeno, finely diced  
1 tablespoon brown sugar  
Chili sauce or small red chilies

## Instructions - Air Fryer Coconut Shrimp

Pat shrimp dry with paper towel; set shrimp aside.

Put flour into first small mixing bowl, beat eggs in second small bowl, and mix together coconut, panko, salt and pepper in third small bowl.

Dredge shrimp through the flour, then through the beaten eggs, and then through the coconut mixture, coating well each time. Set shrimp to side after coating.

Preheat Air Fryer at 400°F for five minutes. Lightly spray Air Fryer basket with nonstick spray. Place half the shrimp in basket and cook at 400°F until golden, about 4 minutes. Flip shrimp and spray basket again with the nonstick spray. Cook shrimp for another 4 minutes and, if needed, another 2-3 minutes beyond that. Repeat with remaining shrimp.



### Instructions - Dipping Sauce

Squeeze lime juice from the half lime into medium mixing bowl. Add ginger, fish sauce (or soy sauce), jalapeno, brown sugar and red chili sauce (or chilies); mix until well combined. Serve as dipping sauce for shrimp.







# Lemon-Pepper Salmon Burgers

*Makes 4 servings*

For this recipe, we used lemon pepper-flavored pouched salmon. Then, we added a little mayo, Dijon mustard, dried dill weed and a little kick of cayenne pepper. Pat a little panko on the outside of these patties and you'll have a perfectly crunchy salmon burger. Plus, this recipe is kid-approved!

## Ingredients

4 (2.5-ounce) pouches lemon-pepper salmon  
2 teaspoons Dijon mustard  
1 teaspoon olive oil mayonnaise  
1 egg  
½ cup panko plus 1 tablespoon panko (use gluten-free panko for GF salmon burgers), divided  
Juice and zest of ½ lemon  
1 teaspoon dried dill weed  
Dash of cayenne pepper  
Salt and ground black pepper, to taste  
2 tablespoons olive oil, for sautéing

## Instructions

Mix all ingredients (except the 1 tablespoon panko and the olive oil for sautéing) in a medium bowl until well combined. Form mixture into 4 equal-sized salmon burger patties and place patties on plate lined with parchment paper. Top the patties with half of the reserved panko (1/2 tablespoon), cover them with foil and refrigerate for at least 15 minutes.

Heat olive oil in sauté pan over medium heat. Place salmon burger patties, panko side down, in pan. Sprinkle the remaining ½ tablespoon reserved panko evenly over patties. Sauté patties for about 4-5 minutes on each side, until they're golden.



# Grilled Cod and Avocado Tacos

Makes 2 servings (2 tacos each)

We are so excited to share the recipe for the BEST grilled fish tacos with you! Yes, the all caps are totally necessary because these tacos are just that good. Combining flaky grilled fish with creamy, smoky avocado makes for a taste that is out of this world. Ready-to-eat broccoli slaw makes this recipe easy-peasy to throw together during the week or for a last-minute gathering. And, this recipe is super-versatile—it calls for cod but tastes just as delicious with tilapia, salmon or mahi-mahi. #tacotuesday

## Ingredients

½ pounds cod  
1¼ tablespoons olive oil  
1¼ tablespoons lime juice  
½ clove garlic, minced  
½ teaspoon chili powder  
½ teaspoon ground cumin  
1 medium avocado, cut in half and pit removed  
3 tablespoons nonfat plain Greek yogurt  
2-3 cups ready-to-eat broccoli slaw  
¼ jalapeno pepper, finely chopped  
2 tablespoons cilantro, finely chopped  
4 corn tortillas

## Instructions

Preheat grill to medium-high.

In a large plastic baggie, mix 1/2 tablespoon olive oil, 1/2 tablespoon lime juice, garlic, chili powder and cumin. Add cod and mix until the fish is coated.

Grill fish about 3 minutes per side, or until cooked thoroughly.

In a small bowl, mix 1/4 tablespoon olive oil with 1/4 tablespoon lime juice. Rub onto avocado halves and place halves face down on grill. Grill for about 2-3 minutes. Remove and cut halves into slices.

In a medium bowl, combine 1/2 tablespoon olive oil, 1/2 tablespoon lime juice and yogurt. Mix well. Add broccoli slaw, jalapeno and cilantro and combine until bowl contents are coated with the yogurt-lime sauce.

Top corn tortillas with grilled fish, slaw mixture and avocado slices.





# Gluten-Free Acorn Squash and Crab

*Makes 4 servings*

This dish has fall written all over it. We took buttery acorn squash, added a creamy, cheesy crab stuffing and then baked the entire thing in the oven. While this dish is almost too pretty to eat, we guarantee you'll want to devour it all. We created this as a main course, but it could easily be served as an impressive holiday side dish—and it's gluten-free.

## Ingredients

2 acorn squash, halved lengthwise and seeds scooped out (leaving a “bowl” in acorn squash)  
1 tablespoon olive oil  
4 cloves garlic, minced  
2 stalks celery, chopped  
1 teaspoon dried parsley  
2 teaspoons Old Bay seasoning  
1 pound lump crab meat, drained  
¼ cup cream cheese, softened  
¼ cup Parmesan cheese, shredded  
¼ cup gluten-free panko crumbs or crushed gluten-free rice cereal (like Rice Chex)  
Salt and pepper, to taste

## Instructions

Preheat oven to 400°F. Place acorn squash halves cut side in a glass baking dish; set aside.

Heat olive oil over medium heat; sauté garlic and celery until tender, about 2-3 minutes. Add parsley and Old Bay seasoning. Remove from heat.

In a medium bowl, combine crab, cream cheese and cooked vegetables. Mix to combine all ingredients; add salt and pepper to taste.

Using a spoon, scoop mixture into squash “bowls.” Divide mixture between squash bowls. (It is okay to over-stuff “bowls.”) Top with Parmesan cheese and panko or cereal. Cover with foil; cook for 45 minutes.

Remove foil and cook for an additional 15 minutes, or until stuffing is browned and squash is tender.





# Instant Pot Crab Mac 'n' Cheese

*Makes 6-8 servings*

Mac 'n' Cheese is always a family favorite. Add lump crabmeat and this Instant Pot recipe is fit for a Dinner Party. We used whole grain pasta, three cheeses and Old Bay seasoning for the perfect bite.

## Ingredients

2 teaspoons olive oil  
½ cup medium onion, chopped  
1 pound whole grain pasta (elbows or cavatappi)  
4 cups water  
2-3 tablespoons butter  
½ teaspoon kosher salt  
½ teaspoon ground black pepper  
½ teaspoon garlic powder  
3-4 teaspoons Old Bay seasoning  
2 cups cheddar cheese  
½ cup fresh mozzarella  
½ cup Parmesan  
¼ cup milk (suggest using 2% milk)  
½ pound lump crabmeat, drained  
1 teaspoon hot sauce (optional)  
Toasted panko (optional)

## Instructions

Add olive oil and onion to Instant Pot and turn pot to sauté setting. Stir and cook until the onion is tender, about 3 minutes.

Turn off sauté function. Add pasta and next 6 ingredients on list (from water through Old Bay seasoning) to Instant Pot. Place lid on Instant Pot and switch steam release handle position on lid from venting to sealing; select manual function on pot and cook contents on high for 5 minutes.

While pasta is cooking, shred all the cheeses using a grater or food processor. (Can use pre-shredded cheeses, but they will not melt as smoothly because they contain an anti-caking agent.)

When pasta has finished cooking, release pressure in Instant Pot using quick pressure release switch (turn to venting position). Add milk to pot and stir it in with the pasta. Then slowly fold in the cheeses up to 1 cup at a time, making sure the pasta mixture remains creamy between each addition.

Add crabmeat to pot, replace lid on pot and allow mac 'n' cheese to warm up for 2-3 minutes; then stir. Top with hot sauce and toasted panko, if desired.







# Dinner

We've taken salmon, sardines, shrimp, crab, cod, tuna, tilapia, scallops, Wild Alaska Pollock, mussels and more and developed recipes that answer that age-old question, "What's for dinner?"

Whether cooking with the grill, sheet pan, en Papillote, Air Fryer or Instant Pot, there is something for every night of the week here. Plus, these recipes deliver a winning combination every time—packing a powerful nutrient punch, easy clean-up and delectable taste.

You'll also find several of our "Seafood Supper Club" recipes here— with step-by-step instructions and images to hone your seafood chef skills!



# Mediterranean Tuna Pizza

*Prep time: 5 minutes; Cook time: 15 minutes; Total time: 20 minutes*

*Makes 4 servings*

Create something extraordinary from everyday ingredients with our Mediterranean twist on pizza! This ingenious recipe combines the convenience of canned tuna with a bounty of colors, textures and flavors. From crunchy arugula to the tang of olives—this pie will quickly become a family favorite.

## Ingredients

1 Tablespoon plus 1 teaspoon olive oil, divided  
1 teaspoon corn meal  
12-inch flatbread or pizza crust  
1 teaspoon Italian herb seasoning  
2 (5-ounce) cans tuna packed in olive oil (light or albacore), flaked  
¼ small red onion, thinly sliced  
½ cup pitted kalamata olives, halved  
1 cup arugula  
1 cup shredded mozzarella  
¼ cup grated Parmesan cheese  
½ teaspoon crushed red pepper  
½ cup torn basil leaves, optional  
½ teaspoon lemon zest, optional

## Instructions

Preheat oven to 425 degrees F. Prepare round pizza pan by brushing with 1 teaspoon of olive oil on pan, then sprinkle cornmeal over olive oil.

Place flatbread or prepared pizza crust on pan. Brush on remaining 1 Tablespoon olive oil on top of crust, then sprinkle on Italian herbs. Top with flaked tuna, red onion, olives and arugula. Spread mozzarella and Parmesan cheeses evenly over toppings; sprinkle on crushed red pepper. Garnish with basil and/or lemon zest, if desired.

Cook at 425 degrees F for 10-12 minutes, or until crust is golden and cheese is melted.

**Recommended equipment:** pizza pan, spatula



# Sheet Pan Cod & Vegetables with Smashed Tomatoes and Feta

*Prep time: 15 minutes; Cook time: 20 minutes; Total time: 35 minutes*

*Makes 4 servings*

Introducing the ultimate culinary hack--sheet pan dinners! This effortless meal captures the vibrant flavors of the Mediterranean as tender cod mingles with zesty tomatoes, savory spices, and the creamy richness of feta. It only takes 35 minutes to create this delicious and nourishing recipe that checks all the boxes!

## Ingredients

1½-2 lb. cod, cut into 4 fillets  
 1 pint cherry tomatoes  
 2 cloves garlic, minced  
 1 small zucchini, sliced into ½-inch thick rounds  
 1 small yellow squash, sliced into ½-inch thick rounds  
 2 cups broccoli florets  
 3 Tablespoons olive oil  
 1½ teaspoons Italian seasoning or dried oregano  
 ¼ teaspoon kosher salt  
 ½ teaspoon black pepper  
 1 cup feta, crumbled  
 1 lemon, halved (use juice of one half, slice other half for garnish)  
 ½ cup kalamata olives (optional)  
 ¼ cup basil leaves, torn (optional)

## Instructions

Preheat oven to 400 F degrees. Line an 18" x 13" baking sheet with aluminum foil or parchment paper. Place the cod on one end of the sheet pan and tomatoes and garlic on the other. Then arrange the zucchini, squash and broccoli in between and around the cod and tomatoes. Drizzle fish and vegetables evenly with olive oil; then sprinkle with seasoning or oregano, salt and pepper evenly over the entire pan. Then, top cod and vegetables (not tomatoes) with feta. Bake for 15-20 minutes or until vegetables and feta are golden and fish is cooked through, opaque and flakes easily with a fork. Using a fork or potato masher, smash the tomatoes to pop open and juice runs onto pan. Plate the fish and vegetables, squeeze lemon juice on top of fish, and then top with the crushed tomatoes and garlic. Top with olives and basil leaves and serve with lemon slices, if desired.

**Recommended equipment:** Baking sheet, parchment or foil, fork or masher







# Mini Seafood Pot Pies

*Prep time: 25 minutes; Cook time: 40 minutes; Rest time: 10 minutes, Total time: 1 hour, 15 minutes*

*Makes 6 servings*

Indulge in the ultimate comfort meal with a twist—mini pot pies that pack a seafood punch! On a chilly afternoon or for a tasty dinner, there's no better time to savor the heartiness of aromatic veggies, a velvety seafood filling and a flaky puff pastry crust.

## Ingredients

2 Tablespoons olive oil  
 1 cup sweet onion, chopped  
 1 cup celery, diced  
 1 cup carrots, diced  
 2 garlic cloves, minced  
 ½ cup flour plus more for rolling puff pastry  
 ½ cup dry white wine  
 2 cups fish stock or chicken broth  
 ½ teaspoon kosher salt  
 ½ teaspoon freshly ground black pepper  
 ½ teaspoon thyme  
 ½ pound medium shrimp, peeled and deveined, cut in half  
 ½ pound sea scallops, quartered  
 8 ounces of halibut or cod, cut into ½-inch cubes  
 1 cup frozen peas  
 2 Tablespoons plain Greek yogurt  
 1 (17-ounce) package frozen puff pastry sheets, thawed  
 Fresh parsley, chopped, optional

## Instructions

Preheat oven to 350 degrees F. Place 6 ramekins on a large baking sheet; spray ramekins lightly with nonstick cooking or olive oil spray.

While oven is preheating, combine olive oil, onions, celery, carrots and garlic in a Dutch oven or large pot and cook over high heat for 4-5 minutes, or until vegetables are softened. Add flour and stir to coat vegetables, stirring for 1 minute. Add wine, stock or broth, salt, pepper and thyme, stirring and cooking for 5 minutes. Gently add in seafood and peas, reduce heat to medium and cook for about 10 minutes. Fold in yogurt, stirring to make creamy and cook for another 1-2 minutes. Remove from heat.

Unroll puff pastry and place on lightly floured surface. Cut puff pastry into circles slightly larger than the size of the ramekins. Fill the ramekins with pot pie filling. Place puff pastry circles over top of ramekins and secure around top of ramekin, using fingers to push down on the pastry dough. Cut three or four small slits in top of puff pastry.

Place baking sheet with ramekins in oven and bake until pastry is golden brown and filling is hot, about 35-40 minutes. Let cool 10 minutes before serving.

**Recommended equipment:** ramekins, baking sheet, cutting board, knife, Dutch oven or large pot



# Air Fryer Maple-Glazed Salmon with Brussels Sprouts

*Prep time: 5 minutes; Cook time: 15 minutes; Total time: 20 minutes*

*Makes 4 servings*

Craving a delicious seafood meal with maple syrup, soy sauce and sriracha in a flash? Look no further than your air fryer! In just 20 minutes from start to finish, you can enjoy succulent maple-glazed salmon filets and perfectly crispy brussel sprouts.

## Ingredients

3 Tablespoons pure maple syrup  
 2 Tablespoons soy sauce or tamari (for gluten free)  
 1 teaspoon sriracha hot sauce  
 1 clove garlic, minced  
 ½ teaspoon sea or kosher salt, divided  
 ½ teaspoon freshly ground black pepper, divided  
 1/8 teaspoon smoked paprika  
 2 teaspoons olive oil, divided  
 4 (6-ounce) salmon fillets  
 2.5 – 3 cups Brussels sprouts, halved

## Instructions

Preheat air fryer at 400 F degrees for 10 minutes. Spray air fryer with olive oil; set aside.

While air fryer is preheating, combine maple syrup, soy sauce or tamari, sriracha, garlic, ¼ teaspoon of salt, ¼ teaspoon of pepper and paprika in a small bowl; mix well to combine. Place salmon in a baking dish or bowl, brush half of olive oil (1 teaspoon) onto salmon fillets and pour half of maple glaze mixture onto salmon. Set salmon aside to marinate.

In a medium bowl, toss remaining 1 teaspoon olive oil and ¼ teaspoon each salt and pepper with Brussels sprouts; toss well to coat sprouts. Place Brussels sprouts in preheated air fryer and cook at 400 F degrees for 5 minutes. Then, turn Brussels sprouts using a spatula, push to sides of air fryer and add salmon fillets in middle (leave some space between fillets, if possible). Cook salmon and Brussels sprouts at 400 F degrees for about 8 minutes, or until salmon is cooked through and flakes easily and Brussels sprouts are golden brown and crispy. Divide salmon and Brussels sprouts evenly amongst 4 plates, then drizzle remaining maple glaze over both.

**Recommended equipment:** air fryer, small bowl, medium bowl or baking dish, spatula









# Air Fryer Shrimp Po' Boy Burger with Remoulade Sauce

*Prep time: 20 minutes; Cook time: 15 minutes; Total time: 35 minutes*

*Makes 6 servings*

Inspired by the iconic po' boy sandwich, we've taken Cajun-seasoned shrimp and transformed them into juicy shrimp patties, air-fried to golden perfection. Topped with zesty remoulade sauce, these burgers bring you the spirit of the Crescent City in a delicious and health-conscious meal.

## Burger

1 lb. large raw shrimp, peeled and deveined  
 2 cloves garlic, peeled and chopped  
 ¾ cup panko crumbs, divided  
 1 teaspoon onion powder  
 1 teaspoon garlic powder  
 1 teaspoon Old Bay seasoning  
 ¼ teaspoon cayenne pepper  
 ½ teaspoon salt  
 ½ teaspoon black pepper  
 1 small red bell pepper, chopped  
 ½ cup corn meal  
 Olive oil for spraying patties  
 Hoagie rolls or brioche buns, lettuce and/or tomato slices, for serving

## Remoulade Sauce

¼ cup olive oil or light mayonnaise  
 ¼ cup low-fat plain yogurt  
 1 Tablespoon grainy Dijon mustard  
 ½ Tablespoon lemon juice  
 ¼ teaspoon cayenne pepper  
 2 teaspoons capers  
 1 Tablespoon dill pickle relish or cornichon  
 2 teaspoons chopped fresh parsley  
 Dash of hot sauce or sriracha

## Instructions

Preheat air fryer to 375 F degrees for 10 minutes.

While air fryer is preheating, place steel blade in food processor and add 2/3 of the shrimp, garlic, ½ cup panko crumbs, onion powder, garlic powder, Old Bay, cayenne, salt and pepper; pulse a few times until starting to incorporate. Add chopped bell pepper; puree until fairly smooth. Add remaining 1/3 shrimp and pulse lightly so that larger pieces of shrimp are incorporated into the mixture. Form shrimp mixture into 6 (approximately ¾") patties, place on parchment-covered plate, cover with plastic wrap or foil and place in refrigerator for 10 minutes.

In a bowl with deep sides, place panko and cornmeal; mix until combined. Using your hands, take each patty one at a time and dip top into panko-cornmeal mixture, then flip and dip bottom into mixture until well-coated (discard remaining panko mixture).

Lightly spray the air fryer basket with olive oil, then place patties in preheated air fryer basket (careful that they don't overlap) and spray or mist burgers with olive oil. Cook for 7 minutes at 375 F degrees. Flip, spray with a little more olive oil and cook for another 5 minutes, until burgers are crispy and golden and cooked through (internal temperature should be about 165 F degrees).

While burgers are cooking, make remoulade sauce by whisking mayonnaise, yogurt, mustard, lemon juice and cayenne in a small bowl until smooth. Add in capers, relish, parsley and hot sauce; mix until combined. Serve on top of burgers with buns or rolls and other desired toppings.

**Recommended equipment:** Air fryer, food processor, wide bowl, small bowl, whisk, parchment paper, foil or plastic wrap, plate



# Triple Seafood Boil

*Prep time: 10 minutes; Cook time: 35 minutes; Total time: 45 minutes*

*Makes 4 servings*

Ready to bring the allure of coastal dining to your home kitchen? Look no further than our latest creation—a delectable triple seafood boil packed with plump shrimp, tender mussels and briny clams. With easy steps and unbeatable taste, in only 45 minutes your kitchen will turn into a seaside escape, offering a feast that's hearty, healthy and sure to delight.

## Ingredients

5 quarts water  
 24 ounces lager (or white wine to make gluten-free)  
 1 sweet onion, chopped  
 2 garlic cloves, minced  
 1½ pounds baby red potatoes, diced  
 2 carrots, chopped  
 2 celery stalks, chopped  
 5 Tablespoons Old Bay seasoning  
 2 teaspoons kosher salt  
 2 teaspoons freshly ground black pepper  
 2 bay leaves  
 4 ears corn on the cob, each cut into quarters  
 2 pounds mussels, cleaned and debearded  
 1 pound clams, washed, cleaned and picked through (discard clams that are open or broken)  
 1 pound large shrimp, peeled and deveined  
 1 Tablespoon butter, melted  
 Fresh parsley, optional

## Instructions

Add water to Dutch oven or big pot; bring to a boil. Add beer (or wine), onion, garlic, potatoes, carrots, celery, Old Bay seasoning, salt, pepper and bay leaves; bring to a boil, cover and continue to boil for 2 minutes. Add corn; cover and boil for another 5 minutes.

Add clams to pot; cover and cook for 1-2 minutes. Add mussels to pot; cover and cook for 5 minutes. Add shrimp; cover and cook for an additional 3-4 minutes or until seafood is cooked through. Shrimp are cooked when pink and mussels and clams are cooked through when opened.

Pour pot through a large colander to strain liquids. Place cooked seafood and vegetables on a large platter. (Discard any clams or mussels that are not opened.) Drizzle with butter and parsley, if desired.

**Recommended equipment:** Dutch oven or large pot, tongs, large platter











# Mediterranean Baked Shrimp with Whipped Feta

*Prep: 10 minutes; Cook: 25 minutes; Total: 35 minutes*

*Makes 6 servings*

This colorful shrimp dish dazzles with an inviting mélange of bright tomatoes, red and yellow bell peppers, bold seasonings and a flourish of whipped feta and fresh basil. Serve with brown rice or whole-grain pasta for a hearty entrée.

## Ingredients

4 ounces block feta cheese  
2 tablespoons 2% plain Greek yogurt  
1 ounce crème fraîche or Greek cream cheese  
2 pints cherry tomatoes  
1 yellow bell pepper, thinly sliced  
1 red bell pepper, thinly sliced  
4 garlic cloves, minced  
1 teaspoon Spanish paprika  
¼ teaspoon cayenne pepper  
1 teaspoon dried oregano  
½ teaspoon crushed red pepper  
2 tablespoons extra virgin olive oil, divided  
1 pound jumbo shrimp, peeled and deveined  
¼ cup fresh basil, chopped  
Sea salt and freshly ground black pepper, to taste

## Instructions

Preheat oven to 425°F.

Place feta cheese in food processor and process on low to break up feta slightly. Add yogurt and crème fraîche or cream cheese; process on high until creamy and well blended, scraping sides, about 3-5 minutes. Put in a bowl, cover and place in refrigerator while making shrimp.

In a baking dish, combine tomatoes, bell peppers, garlic, paprika, cayenne pepper, oregano, crushed red pepper, 1 tablespoon olive oil and stir to combine. Add salt and pepper, to taste. Bake for 15 minutes, or until tomatoes bubble. Then, distribute shrimp evenly on top of tomato mixture. Return to oven and bake for another 6-8 minutes or until shrimp are opaque and cooked through. Let cool slightly.

Top with whipped feta in center of dish, drizzle with remaining olive oil and top with fresh basil. Serve with whole grain pasta, brown rice or a baguette.



# Grilled Halibut with Walnut Pesto

*Prep: 10 minutes; Cook: 10 minutes; Total: 20 minutes*

*Makes 4 servings*

This tasty fish is sure to top your family's most-requested list! It's also chock-full of superfoods like brain- and mood-boosting halibut, peppery arugula and crunchy walnuts. Fire up the grill, and you'll be enjoying a five-star meal in no time!

## Ingredients

4 (6-ounce) halibut or other firm white fish filets  
1/3 cup + 1 tablespoon extra-virgin olive oil, divided  
2 cups tightly packed baby arugula  
1 cup tightly packed fresh basil  
1/2 cup walnut halves or pieces  
1/4 cup pumpkin seeds  
1/4 cup freshly grated Parmesan cheese  
3 cloves garlic  
1 teaspoon lemon juice  
Kosher salt and freshly ground black pepper

## Instructions

Preheat grill to medium heat. Prepare halibut by placing on a plate, drizzling with 1 tablespoon olive oil and a dash of salt and pepper. When grill is ready, place halibut on grill; cook for 4 minutes on each side or until fish is cooked through and flakes easily.

While fish is cooking, make pesto. Place remaining 1/3 cup olive oil and next 7 ingredients (arugula through lemon juice) in a food processor or blender. Blend on high until pesto is well processed and reaches desired consistency. Serve on top of grilled halibut.







# Instant Pot Pasta with Red Clams Sauce

*Prep: 10 minutes; Cook: 5 minutes; Sit: 5 minutes; Total: 20 minutes*

*Makes 4 servings*

Pasta with clams (“alle vongole,” as Italians say) originates from the Campania region of Italy, known for its phenomenal seafood dishes. You can enjoy this classic dish whenever the mood strikes, with a little help from your Instant Pot and some pantry staples like canned clams and crushed tomatoes. This easy-to-make recipe has all the classic Italian flavor your family loves!

## Ingredients

2 teaspoons olive oil  
3 cloves garlic, minced  
2 (6.5-ounce) chopped clams, undrained  
28 ounces canned crushed tomatoes  
6 ounces tomato paste  
1 cup water or chicken broth  
1 Tablespoon Italian seasoning  
1 bay leaf  
½ teaspoon red pepper chili flakes  
1 teaspoon sugar  
½ teaspoon salt  
½ teaspoon freshly ground black pepper  
8 ounces linguine, broken in half  
2 Tablespoons capers  
Freshly grated Parmesan cheese (optional)  
Fresh basil leaves (optional)

## Instructions

Select sauté setting on Instant Pot. Add oil. When oil is hot, add garlic and cook for 1 minute, stirring. Add in next 10 ingredients (clams through black pepper); mix well. Turn off sauté function. Add broken pasta on top of sauce (crisscross noodles so they don't stick together when cooking); do not stir but press pasta down gently until covered by sauce.

Secure lid; ensure valve is in sealing position. Select Manual-High pressure. Set cook time for 5 minutes. Let pressure release naturally, then quick release. Remove lid and stir; let sit for a few minutes to thicken. Top with capers, and basil and Parmesan, if desired.



# Creamy Crab and Kale Lasagna

*Prep: 10 minutes; Cook: 65 minutes; Total: 1 hour, 15 minutes*

*Makes 8 servings*

Craving some comfort food? With its easy prep, hands-off cooking and fantastic flavor, our utterly crabulous lasagna delivers every item on your weeknight wish list! The delicate crab, three cheeses and Béchamel-inspired sauce make it sophisticated enough to wow your dinner guests, too.

## Ingredients

- 1½ pounds lump crabmeat, drained and chopped
- 2 Tablespoons olive oil
- ½ medium onion, diced
- 2 garlic cloves, minced
- 4 Tablespoons flour
- 3 cups milk
- 1 cup chicken broth
- ½ teaspoon salt
- 1 teaspoon freshly ground black pepper
- 15 ounces low-fat ricotta cheese
- ½ cup grated Parmesan cheese
- 1 egg
- 1 bunch baby kale, chopped
- ½ teaspoon crushed red pepper flakes
- 12 oven-ready lasagna noodles (or cook according to instructions)
- 12 ounces shredded mozzarella cheese
- ¼ cup parsley, chopped (optional)

## Instructions

Preheat oven to 375°F.

Heat olive oil over medium heat in a pan, cook about 2-3 minutes or until soft. Add garlic, cook another 1-2 minutes, until fragrant. Stir in flour; cook and whisk until starting to thicken and bubble. Gradually add in milk, broth, salt and pepper; heat to boiling, whisk and set sauce aside.

In a mixing bowl, combine ricotta, Parmesan, egg, kale and red pepper flakes. Fold in crabmeat; mix gently to combine.

Spray a 13 x 9-inch baking dish with nonstick spray. Spread ½ cup sauce on bottom of baking dish. Layer with four noodles, 1/3 cup ricotta mixture, ¼ of the mozzarella cheese and ½ cup sauce. Repeat layers twice, starting with noodles, then ricotta mixture then sauce. Top with remaining mozzarella cheese and parsley, if desired. Cover dish with aluminum foil, and bake for 45 minutes. Then, remove the foil and bake for another 15 minutes or until cheese is bubbly and lightly browned. Let stand for 10 minutes before serving.









# Mustard-Glazed Salmon with Cauliflower Mash and Spinach

*Makes 4 servings*

The recipe starts with a simple but addictive mustard-maple glaze that adds just the right amount of sweetness and tang to the salmon while it bakes. We've paired it with wilted spinach with a cauliflower mash featuring a blend of cheeses, garlic and golden turmeric!

## Ingredients

### For Mustard-Glazed Salmon

2 pounds salmon fillet  
1 tablespoon olive oil  
1 tablespoon grainy Dijon mustard  
2 teaspoons apple cider vinegar  
½ teaspoon maple syrup  
½ teaspoon dried thyme  
1 lemon, cut one in half and other half sliced into 4 wedges  
Kosher salt and black pepper, to taste

### For Spinach

1 tablespoon olive oil  
2 garlic cloves, minced  
1 (5-ounce) bag baby spinach  
Dash of salt and pepper, to taste

### For Turmeric-Cauliflower Mash

2 tablespoons olive oil  
1 head cauliflower, cut into small florets  
3 cloves garlic, minced  
1 teaspoon turmeric  
1½ cups vegetable or chicken broth, divided  
½ cup low-fat milk or buttermilk  
½ cup canned white beans, rinsed and drained  
½ cup shredded white cheddar  
2 tablespoons Parmesan cheese, freshly grated  
Kosher salt and pepper, to taste  
Fresh chives, chopped (optional)

## Instructions

For salmon: Preheat oven to 450°F. Cover baking sheet with foil. Place fish, skin side down, on foil and sprinkle with a dash of salt and pepper. In a small mixing bowl, combine olive oil, mustard, vinegar, syrup and thyme; whisk well. Cut lemon half in two quarters and juice one-quarter of the lemon into the sauce; mix well. Drizzle about two-thirds of sauce on salmon; set remaining sauce aside. Cook fish for 15-20 minutes, or until fish is cooked through.

For cauliflower mash: While salmon is cooking, prepare cauliflower mash. Heat oil in a large pot or Dutch oven over medium-high heat. Add cauliflower, garlic and turmeric; sauté for two minutes, until garlic is golden and fragrant. Add 1½ cups of broth; simmer uncovered for about 10 minutes or until soft. Let cool slightly. Add milk and beans; mash using an immersion blender or masher. Add more broth 1 tablespoon at a time until you reach desired consistency. Stir in cheeses, salt and pepper. Put in a serving bowl, top with chives if using and set aside while cooking spinach.

For spinach: Add 1 tablespoon oil to pot or Dutch oven used to cook cauliflower; heat over medium low heat. Add garlic; cook for 1 minute. Then add spinach; cook for 1-2 minutes, until wilted. Turn off heat and season with salt and pepper.

Plate salmon, cauliflower mash and spinach. Drizzle with remaining sauce and serve with lemon wedges.



# Mediterranean Tuna Skewers

*Makes 4 servings (2 skewers each)*

This recipe meets our top three criteria for weeknight meals: great-tasting, nutritious and simple to prepare. On top of that, it offers all that we love about the Mediterranean Diet—fresh vegetables, lean protein and a healthy drizzle of olive oil.

## Ingredients

1½ pounds tuna steak (about 1½-inch thick), cut into about 24 pieces  
½ cup olive oil, plus more drizzling  
2 tablespoons fresh rosemary, chopped  
2 cloves garlic, minced  
½ teaspoon sea or kosher salt  
½ teaspoon ground black pepper  
1 red bell pepper  
1 green bell pepper  
1 red onion  
18 large button mushrooms  
24 cherry tomatoes  
Lemon wedges, optional  
12 metal or bamboo skewers (if using bamboo, soak in water for 30 minutes prior to grilling)  
Prepared whole wheat couscous or your other favorite whole grain (optional)

## Instructions

In a shallow bowl, combine olive oil, rosemary, garlic, salt and pepper; mix to combine well. Add tuna, cover and let stand at room temperature for about 30 minutes.

While tuna is marinating, wash and prepare veggies. Halve and remove seeds from bell peppers and cut into large chunks. Cut red onion into large chunks. Cut mushrooms in half.

Preheat grill or grill pan to medium-high.

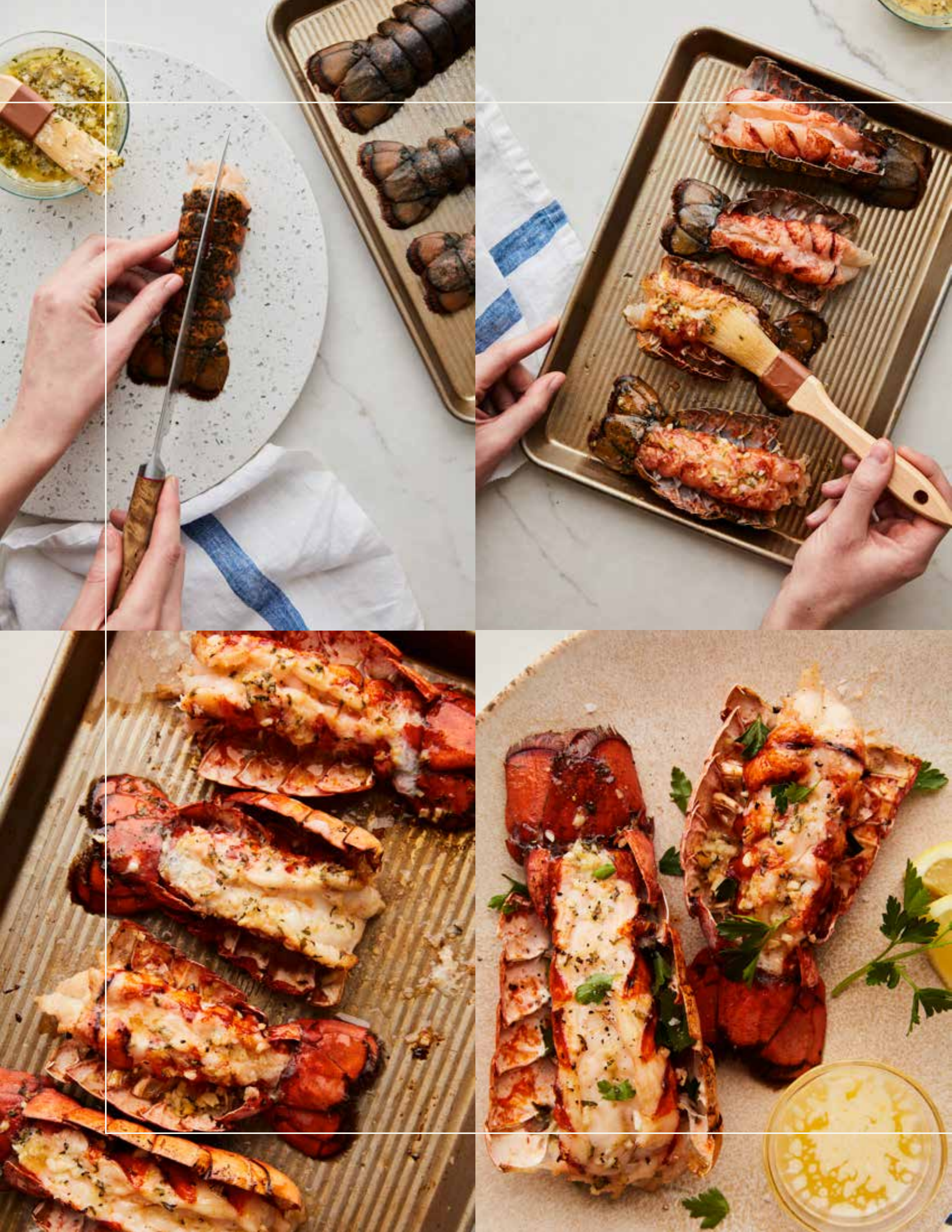
Prepare kebabs by threading each skewer with a tomato, then begin alternating tuna and veggies on each skewer, so that there are about 2-3 pieces of tuna separated by a few pieces of veggies on each skewer; top with a tomato. Place skewers on a plate; drizzle with marinade.

Grill about 3-5 minutes, or until well-browned on one side. Using tongs, flip and cook on other side, about 3-5 minutes.

Serve with prepared whole wheat couscous or other whole grain and a lemon wedge.









# Easy Broiled Lobster

*Makes 4 servings*

Lobster is luscious all on its own and its flavor really shines in this recipe. Prep is simple - butterfly the lobster tails, brush them with a little seasoned lemon butter and let the broiler do the work.

## Ingredients

4 (4-ounce) lobster tails, fresh or frozen  
4 tablespoons butter, melted  
4 cloves garlic, minced  
¼ cup white wine  
1 tablespoon lemon juice  
1 teaspoon lemon zest  
1 teaspoon dried parsley or 1 tablespoon fresh chopped parsley  
Salt and pepper, to taste  
Fresh parsley, chopped (optional)  
Lemon wedge, for garnish (optional)

## Instructions

If frozen, thaw lobster overnight in refrigerator or in pot of cold water for 30 minutes or more. Pat dry with a paper towel.

Position oven rack to middle of oven, then preheat to broil. Line a baking sheet with foil, and place lobster tails on baking sheet.

Butterfly the tails: Using sharp kitchen shears, cut down the center of the top of the shell lengthwise, starting from the end opposite the tail fins, continuing down until you reach the tail but without cutting the tail. (Remove any veins, if there are any.) Cut through the top of the shell only (not the bottom shell). Run your finger between the meat and shell to loosen it and spread the meat open a little. Slightly push together the empty shell underneath and place the row of meat on top. Sprinkle lobster with a pinch of salt and pepper.

In a small bowl, whisk together butter, garlic, white wine, lemon juice, lemon zest and parsley. Brush the mixture on lobster meat.

Broil for 12-14 minutes or until lobster meat is opaque and slightly browned, or until lobster is cooked through and internal temperature reads 140-145°F. Garnish with fresh parsley and lemon slices if desired and serve immediately.



# Caribbean Shrimp with Tropical Fruit

*Makes 4 servings*

This recipe is a little bit spicy, a little bit sweet, and oh-so-good! With its exotic flavor profile and festive presentation, this islands-inspired dish is sure to impress at your next dinner party!

## Ingredients

1½ pounds (about 24) uncooked medium shrimp, peeled, tails on, deveined  
¼ cup plus 2 tablespoons olive or coconut oil, divided  
2-3 tablespoons Caribbean or jerk seasoning  
1 tablespoon freshly grated ginger root  
2 teaspoons honey  
2 tablespoons lime juice (from about ¼ of lime), divided  
1 medium pineapple, cut in half\* or quarters, cored and fruit cut out, cut fruit into ¾-inch cubes  
1 medium mango, peeled and diced  
2 kiwi fruit, peeled and diced  
¼ cup red onion, finely diced  
Salt and pepper, to taste  
¼ cup toasted coconut flakes (optional)  
3 fresh mint leaves, thinly sliced (optional)

## Instructions

Combine shrimp, 2 tablespoons oil, seasoning, ginger, honey and 2 teaspoons lime juice to a large baggie. Seal and marinate in refrigerator for 30 minutes.

While shrimp is marinating, prepare fruit and heat 2 tablespoons oil in a large sauté pan over medium heat. Season the shrimp with light salt and pepper. Add shrimp to pan and cook over medium heat for 3-5 minutes each side or until cooked through, flipping halfway through.

Spoon out shrimp and place in a center of a serving platter.

Return pan to heat and add remaining 1 tablespoon oil, remaining 1 teaspoon lime juice, pineapple, mango, kiwi and red onion to pan. Cook for 1-2 minutes, until fruit is softened. Add fruit to serving platter, around outside of shrimp.

Serve with coconut brown rice or mixed salad greens and top with toasted coconut flakes and mint, if desired.

\*To serve shrimp and fruit in pineapple shell, half pineapple, core and cut out fruit. Turn onto paper towels to drain. Stuff cooked shrimp and fruit into pineapple shells.









# Asian-Style Scallops with Vegetable Noodles

*Makes 4 servings*

This recipe combines perfectly seared scallops with carb-smart zoodles, carrot and cucumber curls for a flavorful dish with a red cabbage, cilantro and an addictive soy-hoisin slaw! Scallops boast top-notch nutrition, with about 17 grams of lean protein per 3-ounce serving, as well as impressive amounts of heart-healthy omega-3s and essential nutrients like vitamin B-12, phosphorus and selenium.

## Ingredients

### For veggie noodles or “voodles”

2 large zucchini, washed and ends trimmed (or buy spiralized zucchini)  
1 large carrot, washed and ends trimmed (or buy spiralized carrot)  
1 cucumber, washed and ends trimmed (or buy spiralized cucumber)  
½ cup red cabbage, thinly sliced  
¼ cup cilantro, chopped

### For Asian-style sauce

¼ cup reduced sodium soy sauce  
2 tablespoons hoisin sauce  
2 tablespoons rice vinegar  
1 tablespoon honey  
1 tablespoon sesame oil  
2 garlic cloves, minced  
1-2 teaspoons cornstarch  
Red pepper flakes, kosher salt and black pepper, to taste  
2 green onions, thinly sliced (optional)  
Crushed peanuts or sesame seeds for garnish (optional)

### For scallops

1 tablespoon sesame oil  
1½ pounds scallops (about 10-12)

## Instructions

Pat scallops dry well with a paper towel. This is important for the “sear”; salt and pepper both sides of each scallop (to taste).

Spiralize zucchini, carrot and cucumber into “noodles” using spiral cutter or vegetable peeler. (Or, purchase already-spiralized veggies and skip this step.) Place spiralized veggies in a large bowl with thinly sliced red cabbage and cilantro; set aside.

In a small bowl, whisk together soy sauce and next 6 ingredients (through cornstarch). Add red pepper flakes, salt and pepper, to taste; whisk well. Set aside.

Heat oil in a large skillet over medium-high heat. Add scallops in small groups making sure to not overcrowd the pan and cook 3-4 minutes, or until golden brown. Flip over and cook 3-4 more minutes, until second side is golden brown. Add 3 tablespoons sauce, turn down heat to a simmer and cook for about 2 more minutes, or until scallops are cooked through and opaque in color.

Add scallops to vegetable noodles bowl and top with sauce; toss to combine until noodles and scallops coated in sauce. Top with green onions and peanuts or sesame seeds, if desired.



# Honey Garlic Shrimp Skewers

*Makes 4 servings*

After a few simple steps, you'll have sweet and savory shrimp on the table! Serve these Honey Garlic Shrimp Skewers as appetizers, pair them with a side of grilled veggies or top a summer salad with them for a healthy, balanced meal. The options are endless and this recipe is so easy that we know you'll make these all season long. Grab some skewers and shrimp and let's dive in!

## Ingredients

1/3 cup honey  
1/4 cup reduced-sodium soy sauce  
1/2 clove garlic, minced  
1 teaspoon crushed red pepper  
2 pounds medium shrimp, peeled and deveined  
8-10 wooden skewers

## Instructions

Soak wooden skewers in water for at least 30 minutes.

In a small bowl, mix honey, soy sauce, garlic and red pepper flakes for marinade. Pour all the shrimp and 1/2 half of the marinade into a large plastic baggie, seal and refrigerate for 15 minutes. Reserve remaining marinade.

Preheat grill to medium-high. Remove shrimp from refrigerator and thread 5-6 shrimp on each skewer.

Grill shrimp skewers on one side for 2-3 minutes. Flip and brush with remaining marinade and cook 2-3 more minutes, or until shrimp are cooked thoroughly.

Remove from grill and enjoy.





# Instant Pot Shrimp and Cheesy-Chive Grits

*Makes 4 servings*

Inspired by Southern flavors and armed with our trusty Instant Pot, we set out to create an easy-to-follow, downright delicious, shrimp and grits recipe!

## Ingredients

- 1 pound medium shrimp, peeled and deveined
- 1 tablespoon Old Bay seasoning
- 1 teaspoon olive oil
- 1 yellow onion, finely chopped
- 1 clove garlic, minced
- 1 green bell pepper, finely chopped
- ½ cup chicken broth (or ¼ cup broth + ¼ cup white wine)
- 1 (15-ounce) can of diced tomatoes, drained
- 2 tablespoons lemon juice
- ¼ teaspoon Tabasco sauce
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup stone-ground grits
- 1 cup water
- 1 cup low-fat milk
- 1 teaspoon butter
- 2 ounces goat cheese (or, if you prefer, shredded cheddar also works well)
- 2 tablespoons fresh chives, chopped
- ¼ cup fat-free half-and-half
- Salt and pepper, to taste

## Instructions

In a medium glass bowl mix grits together with water and low-fat milk; season with salt and pepper, to taste. Place glass bowl on the trivet inside the Instant Pot. Put lid on and set to Manual High for 15 minutes

Turn Instant Pot to sauté function. Add olive oil to Instant Pot, then sauté onion, garlic and bell pepper until tender and translucent (about 6-7 minutes). Turn off sauté function. Add broth or broth/wine mixture and next 5 ingredients (through black pepper) to Instant Pot to make gravy; stir until well combined. Insert trivet on top of gravy ingredients.

In a medium glass bowl that will cook the grits inside the Instant Pot, mix grits together with water and low-fat milk; season with salt and pepper, to taste. Place glass bowl on trivet inside Instant Pot. Put lid on and set to Manual High for 15 minutes.

Allow Instant Pot to release manually; open Instant Pot and carefully remove hot bowl and trivet. (Pro tip: make a “foil sling” or use heat-resistant silicone bands to make it easier to remove the bowl.)

Set aside grits bowl. Add shrimp and half-and-half to Instant Pot; bury shrimp with the gravy and let shrimp cook in the hot gravy for about 3-5 minutes, or until shrimp is cooked.

In grits bowl, stir in butter, goat cheese and chives.

To serve, spoon grits into bowls and top with shrimp and gravy.





# Grilled Shrimp and Pasta with Lemon-Garlic Sauce

*Makes 4 servings*

Between the amazing flavor profile and quick cook time, this Grilled Shrimp and Pasta with Lemon-Garlic Sauce will become a staple in your dinner rotation. We've combined flavorful grilled shrimp, pasta and a lemon-butter for a one pot recipe that will be on the table in under 30 minutes. Not only is this dish a fun addition to your weekly meals, shrimp is also packed with protein, low in calories and provides more than 20 vitamins and minerals! In fact, a 3-ounce serving of shrimp provides nearly 20 grams of protein and contains only 85 calories.

## Ingredients - Lemon-Garlic Sauce

1 lemon, halved  
Salt and pepper, to taste  
½ cup unsalted butter  
4 garlic cloves, minced  
1 shallot, minced  
½ teaspoon crushed red pepper  
½ teaspoon dried oregano  
Dash of cayenne pepper

## Ingredients - Grilled Shrimp and Pasta

1¼ pounds medium shrimp, peeled and deveined  
8 ounces whole grain spaghetti or fettucine  
1 teaspoon olive oil, divided  
½ lemon

## Instructions

Prepare pasta according to package instructions.

While pasta is cooking, begin preparing and cooking shrimp skewers. Preheat grill to medium-high heat. Thread shrimp onto metal skewers (or bamboo skewers that have been soaked in water for 30 minutes minimum). Brush shrimp with olive oil, squeeze juice from half of one lemon onto shrimp, then season shrimp with salt and pepper.

Place skewers onto grill and cook for about 3-5 minutes; then turn skewers over and cook for another 3-5 minutes, until shrimp is cooked through (shrimp should be pink and opaque).

While shrimp are cooking, prepare pasta sauce by placing juice from remaining lemon, plus the lemon zest and all other remaining ingredients, into small pot. Heat pot over medium-low heat until butter melts (about 2 minutes).

Toss pasta with lemon-garlic sauce and serve alongside grilled shrimp.





## ALL ABOUT TILAPIA

Thanks to its versatility, ease of preparation and delicious taste, tilapia is one of America's most popular seafood choices. This mild-tasting whitefish is affordable and easy to cook. Filling and nutritious, tilapia is a complete protein—boasting 45% of your recommended daily protein intake—which is key for building and repairing muscle. Plus, an average serving of about 4 ounces of tilapia provides about 12 grams of calcium (or 10% of daily calcium needs) and about one-third of your daily vitamin D needs, both of which are necessary for healthy bones and teeth. Plus, tilapia also provides other important nutrients, like potassium, selenium, phosphorus and vitamins B6 and B12.



# Tilapia with Black Bean and Mango Salsa

*Makes 4 servings*

A lot of our recipes call for prepared salsas— but this home-made black bean and mango salsa is the perfect accompaniment to grilled tilapia. An extra time-saver is to prep the salsa the night before and store in the fridge. The next night's dinner can be ready in 10 minutes.

## Ingredients - Black Bean and Mango Salsa

- 1 (15-ounce) can low-sodium black beans, drained and rinsed
- 1 cup cherry tomatoes, diced
- 1 mango, diced
- 1 avocado, diced
- ¼ cup red onion, finely diced
- ½ jalapeno, finely chopped
- 3 tablespoons cilantro, chopped
- ¼ cup lime juice
- ¼ cup olive oil
- 2 tablespoons red wine vinegar

## Ingredients - Grilled Tilapia

- 4 tilapia fillets (4-6 ounces each)
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- Salt and pepper to taste

## Instructions

In a medium bowl, combine first 10 ingredients (black beans through vinegar) to make mango salsa. Set aside while the fish cooks.

Preheat grill. In a small bowl, mix chili powder, cumin and salt and pepper. Rub or sprinkle evenly onto tilapia fillets.

Grill tilapia fillets about 3-5 minutes per side, or until cooked thoroughly. Fish should flake easily when cooked through. Top tilapia with salsa.



# Lemon Tilapia Piccata

*Makes 4 servings*

Lemon is the perfect citrus flavor for seafood. With that in mind, we created a succulent Lemon Tilapia Piccata. Taking just 15 minutes to cook from start to finish, this dish is simple, elegant and, most importantly, delicious. Tilapia is an easy fish to keep in the freezer— the filets are thin and thaw in no time. Grab a lemon and get started on dinner.

## Ingredients

2 tablespoons olive oil  
1 lemon, sliced in half  
2 tablespoons white wine\*  
2 garlic cloves, minced  
2 tablespoons capers  
4 tilapia fillets  
Fresh parsley, for garnish  
\*May substitute vegetable broth for white wine

## Instructions

Heat olive oil in skillet over medium-high heat. Combine juice of half a lemon into a small bowl and combine with wine, garlic and capers.

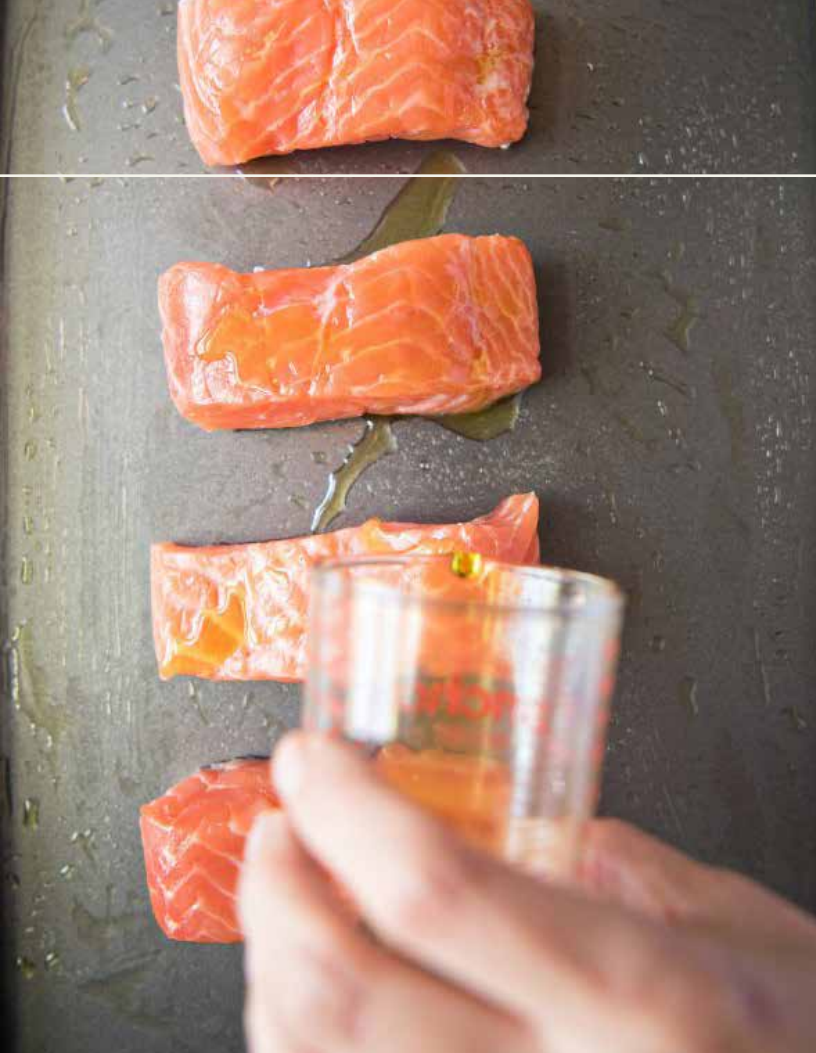
Mix lemon juice, wine, garlic and capers well and add to pan. Thinly slice the other half of the lemon and add the slices and tilapia to the pan.

Cook about 2 minutes, then flip and cook 2-3 more minutes, or until fish is cooked through.

Garnish with parsley.







# Spicy Sheet-Pan Salmon

*Makes 4 servings*

This Asian-inspired spicy sheet-pan salmon recipe features Sriracha blended with honey for the perfect combination of hot and sweet flavors. There's so many things to love about salmon, including the fact that it's high in omega-3 fatty acids. This sheet-pan salmon is a no-fuss, no-fail recipe.

## Ingredients

- 1 teaspoon olive oil
- 1 pound salmon, cut into 4 fillets
- 1 tablespoon honey
- 1-2 tablespoons Sriracha
- 1 garlic clove, minced

## Instructions

Preheat oven to 425°F. Coat a baking sheet with ½ teaspoon olive oil and place salmon fillets on the pan. Drizzle remaining ½ teaspoon olive oil over the top of the salmon.

In a small bowl, mix together the honey, Sriracha and garlic.

Pour evenly over top of the salmon fillets.

Bake for 15 minutes, or until salmon is cooked through.



# Easy Air Fryer Salmon

*Makes 4 servings*

This air fryer recipe combines heart-healthy salmon, citrusy lemons and sweet paprika for flavorful and flaky salmon ready in just 12 minutes. Serve alongside roasted asparagus or broccoli or on top of a salad.

## Ingredients

1½ pounds (or 4 fillets) salmon  
2 teaspoons olive oil  
1½ lemons (cut the whole lemon into slices, cut the half lemon in two)  
½ teaspoon sweet paprika  
Kosher salt and pepper, to taste

## Instructions

Remove salmon from the refrigerator and let come to room temperature for 15 minutes.

Spray air fryer pan with nonstick spray or rub the pan with olive oil. Place salmon in air fryer pan. Drizzle salmon with olive oil and juice from the two half-lemon pieces; sprinkle with the paprika, salt and pepper (to taste). Place lemon slices on top of salmon.

Set air fryer to 400°F and set timer to 12 minutes (or to 7 minutes if cooking just one 1½-inch fillet). When timer alarm goes off, check to see if salmon is cooked through (salmon's internal temperature should be at least 145°F and the fish should flake easily).

If additional cooking time is needed, keep air fryer at 400°F and continue cooking for 1-2 minutes (do not overcook).





# Gluten-Free Crab Cakes

*Makes 8 servings*

Want to sneak some veggies into dinner? Try these delicious gluten-free crab cakes with grated cauliflower. A trick for perfectly uniform patties is to lightly pack the crab and cauliflower mixture into a ½ cup measuring cup, and then turn onto a parchment lined baking sheet and chill. This is a family favorite recipe!

## Ingredients

- 2 tablespoons olive oil, divided
- ½ cup sweet yellow onion, finely diced
- 1 clove garlic, minced
- 1 pound canned lump crabmeat
- 1½ cups finely grated cauliflower
- 1 cup gluten-free panko or gluten-free flour of choice (almond, chickpea and premade GF flour mixes work well)
- 2 eggs, lightly beaten
- 3 tablespoons light or olive oil mayonnaise
- 1 tablespoon Old Bay seasoning
- 1 tablespoon Dijon mustard
- 1 tablespoon dried parsley
- Fresh lemon wedges, for garnish
- Gluten-free tartar sauce, if desired

## Instructions

Heat 1 tablespoon oil in skillet over medium heat. Add onion; sauté until translucent, about 5-6 minutes. Add garlic; sauté another minute more. Remove and let cool for a few minutes.

While onion and garlic are cooling, combine crab meat and next 7 ingredients (through dried parsley) in a medium bowl. Add in cooked onion and garlic. Mix until well-combined; form into 8 patties and put on a baking sheet. Cover with wax paper or foil or waxed paper; refrigerate for at least 30 minutes.

Return pan to medium heat and add 1 tablespoon of olive oil. Cook patties in single layer (cook in batches so pan is not overcrowded) over medium heat about 5-6 minutes per side, until and the patties are golden brown. Serve with lemon wedges and favorite gluten-free tartar sauce. Makes 8 crab cakes.





# Wild Alaska Pollock en Papillote with Chimichurri Sauce

*Makes 4 servings*

Grab the aluminum foil for these en papillote fillets! En papillote is French for “cooking in a pouch,” which equals a no-mess, high-flavor meal! We used flaky, tender Wild Alaska Pollock paired with a vibrant chimichurri that will kick dinner into high gear.

## Ingredients

4 (4-ounce) Wild Alaska Pollock fillets  
6-8 ounces halved cherry tomatoes  
1 medium zucchini, sliced  
¼ cup + 1 tablespoon olive oil, divided  
1 lime, cut in half (slice one half into 4 slices, leave other half intact)  
1 cup fresh basil leaves, finely chopped  
1 cup fresh parsley leaves, finely chopped  
2 cloves garlic, minced  
½ teaspoon crushed red pepper flakes  
½ teaspoon kosher or sea salt  
1 tablespoon white wine vinegar

## Instructions

Preheat oven to 400°F. Place 4 pieces of heavy-duty aluminum foil (about 12" x 17") on counter. Spray lightly with nonstick spray.

Place one fillet of Wild Alaska Pollock in center of each square. Evenly distribute tomatoes and zucchini slices around fish. Using 1 tablespoon olive oil, drizzle over fish and vegetables. Sprinkle with salt and pepper and top with one lime slice. Seal foil packets so that no steam escapes packets by folding in long ends first and then crimping the short ends.

Place on baking sheet. Bake for 18-20 minutes, or until fish is thoroughly cooked through.

While Wild Alaska Pollock is baking, make chimichurri sauce by placing basil, parsley, ¼ cup olive oil, juice from other half of lime, garlic, red pepper flakes, salt and vinegar in a food processor or blender. Process until sauce is well-combined and chunky. (If too thick, add more olive oil 1 teaspoon at a time until desired consistency.)

When Wild Alaska Pollock is finished cooking, carefully open packets (steam will be hot!). Brush fish with chimichurri sauce and serve immediately.





# Mussels with White Wine Sauce

*Makes 4 servings*

If you enjoy mussels at restaurants but haven't tried them at home, please make our Mussels with White Wine Sauce! This is on the table in under 30 minutes. Rich in flavor and so aromatic, this dish will be a crowd-pleaser all summer long. Mussels are mollusks (other shellfish family members include clams, oysters, scallops, octopus or squid), and we consider them a summertime superfood. Mussels are packed with important nutrients, like protein, heart-healthy omega-3s, vitamin B-12, zinc, iodine and the antioxidants selenium and vitamin C. And a 3-ounce portion of shelled mussels serves up less than 100 calories and 2 grams of total fat.

## Ingredients

2 teaspoons olive oil  
4 garlic cloves, minced  
2 pounds mussels, cleaned  
1 lemon, juiced and zested  
2 cups white wine  
½ teaspoon red pepper flakes  
½ teaspoon dried basil  
Whole grain crusty bread or baguette (optional)  
Lemon wedges (optional)

## Instructions

In large pot, heat olive oil and garlic; cook about 1 minute, until garlic is fragrant.

Add clean mussels, lemon juice, lemon zest, white wine, red pepper flakes and basil.

Cover and simmer over medium heat until mussels are steamed open, about 4-6 minutes. Cook time depends on how long it takes the mussels to open—it might take less time, based on stovetop performance.

Remove pot from heat and discard any unopened mussels. Serve with crusty bread loaf and lemon wedges.

## Instructions - Mussel Cleaning

When you purchase your mussels, make sure to immediately unwrap them at home so they can breathe. Discard any mussel that is chipped, broken or damaged in any way. Also, discard any mussel that is open. The mussels should be tightly closed and stored in a cool area where they can breathe.

Just before cooking, soak your mussels in fresh water for about 20 minutes. As the mussels breathe, they filter water and expel sand. After about 20 minutes, the mussels will have less salt and sand stored inside their shells.

Most mussels have what is commonly called a “beard,” also known as byssal threads. The beard is made of many fibers which emerge from the mussel’s shell.

To remove the beard, hold the mussel in one hand, cover the other hand with a dry towel, and grasp the beard; give it a sharp yank toward the hinge end of the mussel. This method will not kill the mussel. If you were to pull the beard out towards the opening end of the mussel you can tear the mussel, killing it. Discard the byssal threads.

Remove the mussels from the water. Don’t pour the mussels and water into a strainer because the sand has sunk to the bottom of the bowl; you’d end up pouring the sand back on top of the mussels. Put the mussels in another bowl of clean, cold water.

Use a firm brush to brush off any additional sand, barnacles or other oceanic attachments. Rinse the mussels under cool tap water and set aside. Dry with a towel before cooking.





# Grilled Whole Sardines with Charred Rosemary Vinaigrette

*Recipe courtesy of Barton Seaver, reprinted with permission from "The Joy of Seafood."*

*Makes 4 servings*

Thanks to our friend, noted chef and seafood expert Barton Seaver for providing this recipe for Grilled Whole Sardines with Charred Rosemary from his cookbook "The Joy of Seafood." Make sure you serve the dish with the remaining vinaigrette, chopped herbs and lemon wedges!

## Ingredients - Charred Rosemary Vinaigrette

6 stalks fresh rosemary  
1 garlic clove, grated  
2 tablespoons red wine vinegar  
1 tablespoons Dijon mustard  
¼ cup extra-virgin olive oil  
Salt, to taste

## Ingredients - Grilled Sardines

2 pounds whole sardines scaled and gutted  
¼ cup chopped herbs, such as chervil, parsley or tarragon  
1 lemon cut into wedges

## Instructions - Charred Rosemary Vinaigrette

*Serving: 1/2 cup*

Toast the rosemary under a broiler until fragrant and crisp, about 5–7 minutes.

Remove the leaves and mash them with the garlic, vinegar, and mustard to make a smooth paste.

Whisk in the olive oil and season with salt.

## PRO TIP:

If using a gas grill, preheat all burners to medium-high. Place the sardines on one side of the hot grates. Once they begin to char around the edges, turn off the burner directly under the fish and cover the grill to finish cooking.

### Instructions - Grilled Sardines

Pour half of the vinaigrette over the fish and let them marinate for 1–8 hours.

Prepare a charcoal grill with a medium fire, concentrating the hot coals on one side of the kettle.

Working in batches, remove half of the fish from the marinade and place them on the grill over the hot coals.

Cook until the edges of the fish begin to crisp, about 2 – 3 minutes.

Gently flip the fish and brush with any remaining marinade. Lift the entire grill grate and rotate it so the fish rest opposite the hot coals.

Cover the grill and continue to cook over this indirect heat until the fish are done, another 2-3 minutes.

Repeat with the remaining fish.

Serve the fish drizzled with the remaining vinaigrette, chopped herbs and lemon wedges.





# Tuna Puttanesca

*Makes 4 servings*

Pasta and tuna lovers, unite! Our Tuna Puttanesca recipe combines delicious tuna with a perfectly seasoned sauce for a hearty, flavorful easy-to-make dinner.

## Ingredients

1 pound whole wheat linguine or spaghetti  
1 tablespoon olive oil, divided  
4 garlic cloves, minced  
1-2 teaspoons crushed red pepper  
¼ cup chopped Kalamata olives  
¼ cup chopped green olives (or use ½ cup chopped Kalamata olives and no green olives)  
¼ cup capers, drained  
1 teaspoon dried basil  
28 ounces canned crushed tomatoes  
2 (5-ounce) cans of tuna, drained and flaked  
Salt and pepper, to taste  
Parmesan cheese, optional (to garnish)

## Instructions

Cook pasta according to package instructions.

While pasta is cooking, heat 2 teaspoons of olive oil in sauté pan over medium heat. Add garlic and crushed red pepper to pan and cook for 2 minutes. Then add olives, capers and basil to pan and cook for another 2-3 minutes. Add crushed tomatoes and tuna to pan and cook until sauce is warm, about 3-5 more minutes.

Drain pasta, separately reserving about ½ cup of the pasta cooking water. Return pasta to empty pot.

Add reserved pasta cooking water to sauce in pan; mix well. Add sauce to pasta pot and stir until pasta is coated with the sauce. Distribute pasta evenly among four bowls; evenly drizzle remaining 1 teaspoon olive oil on top of each bowl of pasta. Add salt and pepper, to taste. Garnish with parmesan, if desired.





# Mediterranean Tuna and Pasta

*Makes 4 servings*

Featuring plenty of pantry staples, including canned or pouched tuna, this recipe will bring a little taste of the Mediterranean into your home. We've combined tuna, whole wheat pasta, olives, capers, feta, basil and lemon, and the result is a light and delicious dish that you can whip up in under 20 minutes.

## Ingredients

8 ounces whole wheat spaghetti  
4 teaspoons olive oil, divided  
Juice of 1 lemon  
¼ teaspoon dried oregano  
1 cup cherry tomatoes, halved  
½ cup pitted Kalamata olives, halved  
2 garlic cloves, minced  
¼ cup capers, drained  
2 (4-ounce) cans or pouches albacore or light tuna, drained  
4 ounces feta cheese (optional)  
Fresh basil leaves (optional)

## Instructions

Cook spaghetti in pot according to instructions, drain and set aside. Keep pot handy.

In small bowl, combine 2 teaspoons olive oil with the lemon juice and oregano; stir until well combined. Set aside

To the empty spaghetti pot, add 2 teaspoons olive oil plus the tomatoes, garlic, olives and capers to the empty pot; cook for about 2-3 minutes over medium heat. Add tuna to pot; cooking for another 2 minutes.

Add spaghetti and lemon olive oil mixture to pot. Using tongs, toss everything until well mixed. Garnish with feta and/or basil leaves, if desired.







# Seafood Paella

*Makes 4-6 servings*

This hearty Mediterranean-style paella made with fresh shrimp, fish and clams and featuring caramelized rice and savory vegetables will feed—and delight—a crowd. For the white fish, you can use halibut, mahi mahi, Wild Alaska Pollock, tilapia, cod or haddock. Not only is this dish bursting with flavor, but it's also chock full of important vitamins, minerals and essential omega-3s.

## Ingredients

2 tablespoons olive oil  
½ yellow onion, chopped  
4 cloves garlic, minced  
4 cups chicken, vegetable or seafood broth  
Pinch of saffron  
2 cups brown rice  
1 pound shrimp, peeled and deveined  
1 pound white fish, cut into 1-inch cubes  
1 (6.5-ounce) can of clams, minced, undrained  
1 (14.5-ounce) can diced or stewed tomatoes, undrained  
1 cup frozen sweet green peas, thawed  
Salt and pepper to taste

## Instructions

Heat olive oil in paella pan or Dutch oven over medium-high heat. Add onion and cook until onion is starting to turn translucent, about 4-5 minutes. Add garlic; cook about 1-2 minutes.

Add broth and saffron; add rice and stir until rice is in an even layer in the pot. Bring to a boil, then turn to medium heat and let cook until about half of liquid is absorbed, about 15-20 minutes.

Reduce heat to low. Add shrimp, fish, clams, clam juice and tomatoes and nestle under rice. Cook until seafood is cooked through and most of the liquid is absorbed, about 15-20 minutes.

Add peas to top and let stand for 5 minutes, or until remaining liquid is absorbed. Fluff with a fork.



# Instant Pot Seafood Risotto

*Makes 4 servings*

Before the Instant Pot, making risotto meant standing (and stirring, and stirring) over the stove. Not anymore! Enjoy this creamy, cheesy risotto packed with scallops and shrimp that you can whip up in under 30 minutes.

## Ingredients

2 tablespoons olive oil, divided, plus a little extra for drizzling  
1 small sweet yellow onion, finely chopped  
4 garlic cloves, finely minced, divided  
1 teaspoon dried oregano  
1½ cups uncooked Arborio rice  
¼ cup white wine  
3 cups vegetable broth  
½ cup Parmesan cheese, divided  
½ pound bay scallops  
1 pound medium shrimp, peeled and deveined  
Fresh parsley, chopped, for garnish  
Salt and pepper, to taste

## Instructions

Select sauté setting on Instant Pot and add 1 tablespoon olive oil. Add onion and cook for 4-5 minutes, until onion is translucent and tender.

Add garlic and oregano; cook for 1 minute. Add rice; stir and cook for 2 minutes.

Add wine and stir until absorbed; deglaze bottom of pot. Add broth and ¼ cup Parmesan. Lock lid on Instant Pot and ensure that vent is sealed. Select manual setting, adjust pressure to high, and set timer for 9 minutes.

While risotto is cooking, sauté the scallops: Heat remaining 1 tablespoon olive oil in large skillet over high heat. Add scallops to hot oil and cook them undisturbed until golden brown (about 2 minutes). Turn scallops and cook until cooked through (about 1-2 minutes). Set aside.

When Instant Pot timer goes off, turn vent to quick-release to allow the pressure to normalize. Open lid carefully. Stir in shrimp and let the risotto stand, until the shrimp are pale pink and cooked through (about 2 minutes).

Serve risotto in bowls. Top risotto with seared scallops and remaining Parmesan and parsley. Drizzle with a little olive oil and add salt and pepper, to taste.







# Mediterranean Salmon Bowl, Two Ways

Salmon is so versatile you can create different flavor profiles from this simple roasted salmon and veggies base. Here we provide two different twists on this simple Mediterranean salmon recipe.

## Roasted Salmon and Veggies

*Makes 4 servings*

### Ingredients

1 teaspoon ground sumac (optional substitute: 1 teaspoon lemon zest, 1/8 teaspoon paprika and increase black pepper to 3/4 teaspoon)  
1/2 teaspoon cayenne pepper  
1/2 teaspoon dried oregano  
1/2 teaspoon kosher or sea salt  
1/2 teaspoon ground black pepper  
2 tablespoons olive oil, divided  
1 lemon, cut in half, divided  
2 cloves garlic, minced  
1 pound salmon or 4 (6-ounce) skinless salmon fillets  
1 red bell pepper, cut into large cubes  
2 zucchinis, cut into large chunks  
1/2 cup cherry tomatoes, quartered  
1 Persian cucumber, chopped  
1/4 cup Kalamata olives, halved  
4-6 ounces feta cheese, cut into cubes



### Instructions

Preheat oven to 400°F.

For marinade, combine in a bowl all seasonings plus 1 tablespoon olive oil and the juice and zest from half of a lemon (reserve other half lemon). Place salmon in the bowl and let sit on counter for 15-20 minutes.

Place foil on baking sheet and spray lightly with nonstick cooking spray. Place marinated salmon, bell pepper and zucchini on prepared baking sheet. Drizzle on remaining marinade. Set in oven and roast for 15-20 minutes, or until salmon is thoroughly cooked.



# Pasta Salmon Bowl with Balsamic Drizzle

## Ingredients

Roasted salmon and veggies (see preparation, above)  
8 ounces whole wheat fettuccine or spaghetti  
4 tablespoons balsamic vinegar  
1-2 tablespoons olive oil  
1 clove garlic, minced  
Juice and zest from reserved ½ lemon  
½ teaspoon dried oregano



## Instructions

Cook pasta according to package instructions.

While pasta is cooking, make balsamic drizzle by combining vinegar, oil, garlic, lemon juice and zest, and oregano in a bowl; mix well.

Distribute cooked pasta among 4 bowls and top with roasted salmon and veggies, plus cucumber, tomatoes, olives and feta. Drizzle with balsamic sauce.

# Quinoa Salmon Bowl with Tzatziki Sauce

## Ingredients

Roasted salmon and veggies (see preparation, above)  
1½ cups uncooked quinoa  
6 ounces plain Greek yogurt or labneh  
1 clove garlic, minced  
1 small cucumber, finely diced  
Juice and zest from reserved ½ lemon  
1 teaspoon dried dill



## Instructions

Cook quinoa according to package instructions.

While quinoa is cooking, make tzatziki sauce by combining yogurt, garlic, cucumber, lemon zest and juice, and dried dill in a bowl; mix well (alternatively, use packaged store-bought tzatziki).

Distribute cooked quinoa among 4 bowls and top with roasted salmon and veggies, plus cucumber, tomatoes, olives and feta. Serve with a generous dollop of tzatziki sauce.



# Garlicky Shrimp Scampi

*Makes 4 servings*

You'll want to make this shrimp scampi dish over and over again, because it's reaaalllyyy good. Not only is it incredibly flavorful, thanks to the additions of red pepper, lemon and lots of garlic, but it's also seriously easy to prepare (just three simple steps!). To make it gluten-free, just switch out the whole wheat linguini with your favorite gluten-free or veggie noodles. Zoodles are another great option to switch it up.

## Ingredients

12 ounces whole wheat linguini (for gluten-free version, use gluten-free or zucchini noodles)  
4 cups baby spinach  
3 teaspoons olive oil, divided  
4 cloves garlic, minced  
1 pound raw shrimp, peeled, deveined and tails removed  
½ teaspoon crushed red pepper flakes  
¼ cup dry white wine (can substitute vegetable broth)  
1 tablespoon lemon juice  
1 tablespoon lemon zest  
Chopped parsley, to taste  
Freshly shaved Parmesan cheese, to taste (optional)  
Sea salt and black pepper, to taste



## Instructions

Cook noodles according to instructions. After draining pasta, quickly return it to pot and stir in spinach and 1 teaspoon olive oil, allowing hot pasta to wilt spinach.

While pasta is cooking, heat 1 teaspoon olive oil in a large skillet over medium-high heat. Add garlic and cook for 1 minute. Then add shrimp, red pepper flakes and a dash of salt and pepper. Sauté for 3-4 minutes, or until shrimp is pink on both sides. Add white wine or chicken broth, plus lemon juice and zest. Cook for another minute or two, then remove from heat.

Add shrimp mixture to pasta in pot. Stir in parsley and remaining 1 teaspoon olive oil; toss to mix. Serve garnished with Parmesan, if desired.

# Creamy Shrimp Alfredo Pasta

*Makes 6 servings*

Prepared in less than 30 minutes, creamy shrimp alfredo pasta is great for any weeknight. The shrimp and sauce come together quickly, so make sure you have the pasta water boiling and ready to go. The fettuccine can cook simultaneously while you are working on the shrimp. Want to add a veggie? We like to toss peas in with this recipe.

## Ingredients

¾ pound fettuccine  
1 pound shrimp, peeled and deveined  
Salt and pepper, to taste  
Dash of paprika  
1 tablespoon oil  
2 tablespoons butter  
1 small onion, finely chopped  
1 garlic clove  
1/3 cup white wine  
2 cups heavy whipping cream  
1/3 cup Parmesan cheese  
Parsley, basil or freshly cracked pepper for garnish, if desired



## Instructions

Cook fettuccine according to package instructions. Do not rinse.

Lightly season shrimp with salt, pepper and paprika. Preheat a large skillet to medium-high and add the oil. Once oil is hot, add shrimp in a single layer and cook 1-2 minutes per side, or until fully cooked and no longer translucent. Remove shrimp from pan and place in a separate bowl.

In same pan, over medium-high heat, add the butter and onion and sauté onion until it's golden. Stir in garlic and sauté another minute. Stir in the white wine and reduce heat to 25%, scraping the bottom of pan to deglaze it.

Stir in whipping cream and simmer for 2 minutes. Next, sprinkle the contents in pan with the ⅓ cup Parmesan (or add to taste) and stir until creamy and smooth. Add about ¼ teaspoon paprika and season with salt and pepper to taste.

Turn off heat and stir the cooked shrimp and drained (and unrinsed) pasta into the pan.

Garnish with parsley, basil, extra Parmesan or freshly cracked pepper, if desired.



# One-Pan Mediterranean Salmon

*Makes 4 servings*

One-Pan Mediterranean Salmon, with its medley of savory herbs and spices, is a weeknight hero. Rich in bone-boosting vitamin D, as well as the omega-3 fatty acids that are critical for a healthy brain and heart. High in protein, salmon is great for the entire family.

## Ingredients

½ teaspoon dried basil  
½ teaspoon dried oregano  
½ teaspoon lemon pepper  
4 (4-ounce) salmon fillets, skin on  
1 tablespoon olive oil  
½ small onion, thinly sliced  
¼ cup white wine  
1 cup cherry tomatoes, halved  
1 small zucchini, diced  
½ cup pitted black olives, sliced  
2 tablespoons capers  
Juice of ½ lemon, then cut the lemon into slices  
Salt and pepper, to taste



## Instructions

Mix seasonings in a medium bowl and sprinkle them over salmon; set aside.

Preheat oil in large skillet over medium-high heat. Place salmon skin-side-up in skillet and add onions.

Cook salmon and onions for 5 minutes; turn salmon fillets over, so skin is pan-side-down.

Add white wine, tomatoes and zucchini to pan; cook for 5 minutes. Add olives, capers and lemon juice to pan; cook for another minute or until fish is cooked through and flakes easily.

Serve with lemon slices, salt and pepper, to taste.

# Cheesy Pimento Tuna Melt

*Makes 4 servings*

Easy, cheesy and sure to please even the pickiest of palates, this tuna melt recipe is sure to become your new lunchtime go-to! Taking only 15 minutes to throw together and using easy store-bought ingredients like the pimento cheese, this savory sandwich makes the perfect quick after-school snack. It also can be a great quick dinner for those busy weeknights when you're a little short on time.

## Ingredients

8 slices whole grain bread  
2 (5-ounce) cans or pouches of tuna in water  
2 stalks celery, finely chopped  
2 tablespoons red onion, finely chopped  
3 tablespoons olive oil mayonnaise  
1 tablespoon whole grain mustard  
Salt and pepper, to taste  
1 tablespoon lemon juice  
½ cup prepared pimento cheese spread



## Instructions

Preheat broiler. Place bread on baking sheet and lightly toast both sides of all slices.

In medium bowl, prepare tuna salad by combining tuna and the next 6 ingredients (through lemon juice). Take two slices of toasted bread. Spread tuna salad mixture onto one slice; spread pimento cheese onto other slice.

Broil each slice face-up for 3-5 minutes, until the cheese is melted and browned slightly. Sandwich together the two slices of bread. Cut and serve. Repeat process to make three additional tuna melt sandwiches.



# Simple Salmon Sliders

*Makes 4 servings*

We bet you have all the ingredients for our budget-friendly Simple Salmon Sliders in your fridge and pantry! We took convenient canned/pouched salmon, cracker crumbs, an egg and added lemon and dill for bright flavor. These little sliders get pan-fried in a little olive oil for a crunchy patty that's tender inside.

## Ingredients

1 (14-ounce) can or pouch of salmon, drained and flaked  
¾ cup saltine crackers, roughly crumbled  
3 tablespoons olive oil, divided  
¼ cup finely chopped onion  
¼ cup finely chopped red bell pepper  
½ teaspoon dried dill weed  
1 egg, beaten  
1 tablespoon lemon juice  
4 Hawaiian slider buns  
Lettuce, tomato slices, mayo, mustard or other favorite toppings  
Mayo and mustard (and/or other favorite condiments)



## Instructions

In a large bowl, toss salmon and cracker crumbs; set aside.

Heat 1 tablespoon olive oil in skillet and cook onion and red bell pepper until tender. Add cooked ingredients to the salmon-and-cracker mixture and combine gently. Add dill weed, egg and lemon juice and combine gently.

Form mixture into four patties. Add remaining olive oil to skillet and cook patties on medium heat for 3-4 minutes on each side, until golden brown.

Use buns and cooked patties to assemble sliders, and top with your favorite garnishes and condiments.

# Shrimp and Pesto Naan Pizza

*Makes 2 servings*

Shrimp and Pesto Naan Pizza comes together in a snap. We used whole grain naan bread, in lieu of standard pizza dough, prepared pizza sauce and shrimp for a zesty taste in each bite. No matter whether you serve this seafood pizza on pizza-movie night or around the table for an easy weekend lunch, be prepared for this recipe to become a household favorite. Cooking skill level for this shrimp pizza = easy!

## Ingredients

1/2 teaspoon olive oil  
8-11 medium shrimp, peeled and deveined  
2 pieces whole-wheat naan bread  
1/4 cup prepared pesto  
1 roasted red bell pepper, cut into strips  
2 ounces fresh mozzarella, sliced  
2 ounces grated Parmesan  
4 basil leaves, thinly sliced into ribbons



## Instructions

Preheat oven to 425°F.

In a medium pan, sauté shrimp in olive oil for about 2 minutes per side, or until fully cooked.

Place naan pieces on large baking sheet and top evenly with pesto, sautéed shrimp, roasted pepper strips and mozzarella and Parmesan cheeses. Bake until bread is golden brown around edges and cheese is melted, about 8 to 10 minutes.

Sprinkle basil ribbons on top of pizzas.

Transfer pizzas to a cutting board and let cool for 5 minutes before cutting.



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Balsamic Drizzle 164

Lemon-Pepper Salmon Burgers 95

Grilled Cod and Avocado Tacos 96

Gluten-Free Acorn Squash and Crab 98

Instant Pot Crab Mac 'n' Cheese 100

## Mollusks

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- Triple Seafood Boil 112
- Air Fryer Calamari with  
Chipotle Dipping Sauce 48
- Creamy Clam Chowder 68
- Seared Scallop Salad with Blueberries 72
- Mussels with White Wine Sauce 150
- Seafood Paella 159

## Mussels

- Instant Pot Curried Mussels 37
- Triple Seafood Boil 112
- Mussels with White Wine Sauce 150

## Oysters

- Char-Grilled Honey Parmesan Oysters 52

## One-Pan

- Easy Crab Nachos 31
- Sheet Pan Cod & Vegetables with  
Smashed Tomatoes and Feta 104
- Spicy Sheet-Pan Salmon 143
- One-Pan Mediterranean Salmon 168

## Pasta

- Instant Pot Pasta with Red Clams  
Sauce 119
- Mediterranean Salmon Bowl Two  
Ways 163
- Pasta Salmon Bowl with  
Balsamic Drizzle 164
- Instant Pot Crab Mac 'n' Cheese 100
- Garlicky Shrimp Scampi 166
- Creamy Shrimp Alfredo Pasta 167
- Grilled Shrimp and Pasta with  
Lemon-Garlic Sauce 136
- Tuna Puttanesca 154
- Mediterranean Tuna and Pasta 156

## Pescatarian

- Kale Caesar with Shrimp or Salmon 64
- Easy Crab Nachos 31
- Everything Salmon & Egg Breakfast  
Hand Pies 10
- Turmeric Smoked Salmon Breakfast  
Bowl 17
- Breakfast Pizza with Smoked Salmon 14
- Shrimp and Egg Breakfast Burritos 18
- Spicy Tuna on Crispy Rice Roll 33
- Crostini with Blackened Tilapia  
& Watermelon Salsa 34

- Instant Pot Curried Mussels 37
- Vietnamese Shrimp Spring Rolls 39
- Air Fryer Mac 'n' Cheese Tuna Bites 41
- Lobster Salad with Summer Fruit 63
- Seared Ahi Tuna on Asian Slaw 77
- Air Fryer Beer-Battered Fish'n'Chips 78
- Salmon Sushi Bowl 81
- Easy Air Fryer Fish Sticks 83
- Easy Lobster Reuben 85
- Baja-Style Street Fish Tacos 87
- Mediterranean Tuna Pizza 103
- Sheet Pan Cod & Vegetables with  
Smashed Tomatoes and Feta 104
- Mini Seafood Pot Pies 107
- Air Fryer Maple-Glazed Salmon with  
Brussel Sprouts 108
- Air Fryer Shrimp Po' Boy Burger with  
Remoulade Sauce 111
- Triple Seafood Boil 112
- Mediterranean Baked Shrimp with  
Whipped Feta 115
- Grilled Halibut with Walnut Pesto 116
- Instant Pot Pasta with Red Clams  
Sauce 119
- Mustard-Glazed Salmon with Cauliflower  
Mash and Spinach 123
- Creamy Crab and Kale Lasagna 120
- Mediterranean Tuna Skewers 124
- Caribbean Shrimp with Tropical Fruit 128
- Easy Broiled Lobster 127
- Asian-Style Scallops with Vegetable  
Noodles 131
- Easy Egg and Crab Muffins 60
- Avocado-Crab Benny 22
- Crab Frittata Squares 25
- Salmon-Stuffed Avocado Boats 29
- Cast-Iron Salmon Hash 19
- Baked Spinach and Artichoke  
Shrimp Dip 61
- Shrimp Scampi Skewers 56
- Coconut Shrimp 57
- Air Fryer Tempura Shrimp 43
- Crab Empanadas with Mango Salsa 58
- Smoked Salmon Deviled Eggs 45
- Smoked Salmon Dip 46
- Air Fryer Calamari with  
Chipotle Dipping Sauce 48



## Pescatarian Continued

Smoked Trout Dip 50  
Char-Grilled Honey Parmesan Oysters 52  
Tuna Croquettes with Lemon-Caper  
Sauce 54  
Creamy Clam Chowder 68  
Crab Salad 70  
Cod and Corn Chowder 67  
Seared Scallop Salad with Blueberries 72  
Instant Pot Lobster Bisque 74  
Cheesy Pimento Tuna Melt 169  
Grilled Shrimp Tacos 90  
Air Fryer Thai Coconut Shrimp 92  
Shrimp and Pesto Naan Pizza 171  
Simple Salmon Sliders 170  
Grilled Mediterranean Cedar Plank  
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Mediterranean Salmon Bowl Two  
Ways 163  
Quinoa Salmon Bowl with  
Tzatziki Sauce 165  
Pasta Salmon Bowl with  
Balsamic Drizzle 164  
Lemon-Pepper Salmon Burgers 95  
Grilled Cod and Avocado Tacos 96  
Gluten-Free Acorn Squash and Crab 98  
Instant Pot Crab Mac 'n' Cheese 100  
Garlicky Shrimp Scampi 166  
Honey Garlic Shrimp Skewers 132  
Instant Pot Shrimp and  
Cheesy-Chive Grits 134  
Creamy Shrimp Alfredo Pasta 167  
Grilled Shrimp and Pasta with  
Lemon-Garlic Sauce 136  
Tilapia with Black Bean and  
Mango Salsa 139  
Lemon Tilapia Piccata 140  
Spicy Sheet-Pan Salmon 143  
Easy Air Fryer Salmon 144  
One-Pan Mediterranean Salmon 168  
Gluten-Free Crab Cakes 146  
Wild Alaska Pollock en Papillote with  
Chimichurri Sauce 148  
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Grilled Whole Sardines with  
Charred Rosemary Vinaigrette 152

## Tuna Puttanesca 154

Mediterranean Tuna and Pasta 156  
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Instant Pot Seafood Risotto 160

## Salads

Kale Caesar with Shrimp or Salmon 64  
Lobster Salad with Summer Fruit 63  
Crab Salad 70  
Seared Scallop Salad with Blueberries 72

## Salmon

Kale Caesar with Shrimp or Salmon 64  
Everything Salmon & Egg Breakfast  
Hand Pies 10  
Breakfast Pizza with Smoked Salmon 14  
Turmeric Smoked Salmon Breakfast  
Bowl 17  
Salmon Sushi Bowl 81  
Air Fryer Maple-Glazed Salmon with  
Brussel Sprouts 108  
Mustard-Glazed Salmon with Cauliflower  
Mash and Spinach 123  
Salmon-Stuffed Avocado Boats 29  
Cast-Iron Smoked Salmon Hash 21  
Smoked Salmon Deviled Eggs 45  
Smoked Salmon Dip 46  
Simple Salmon Sliders 170  
Grilled Mediterranean Cedar Plank  
Salmon Gyros 89  
Mediterranean Salmon Bowl Two  
Ways 163  
Quinoa Salmon Bowl with  
Tzatziki Sauce 165  
Pasta Salmon Bowl with  
Balsamic Drizzle 164  
Lemon-Pepper Salmon Burgers 95  
Spicy Sheet-Pan Salmon 143  
Easy Air Fryer Salmon 144  
One-Pan Mediterranean Salmon 168

## Sardines

Grilled Whole Sardines with  
Charred Rosemary Vinaigrette 152

## Scallops

Mini Seafood Pot Pies 107  
Asian-Style Scallops with Vegetable  
Noodles 131  
Seared Scallop Salad with Blueberries 72

## Scallops Continued

Instant Pot Seafood Risotto 160

## Seafood Supper Club

Mini Seafood Pot Pies 107

Mediterranean Tuna Pizza 103

Air Fryer Shrimp Po' Boy Burger with  
Remoulade Sauce 111

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Air Fryer Beer-Battered Fish'n'Chips 78

Mediterranean Tuna Skewers 124

Avocado-Crab Benny 22

Creamy Clam Chowder 68

Seared Scallop Salad with Blueberries 72

Grilled Mediterranean Cedar Plank

Salmon Gyros 89

Honey Garlic Shrimp Skewers 132

Instant Pot Shrimp and  
Cheesy-Chive Grits 134

Grilled Shrimp and Pasta with  
Lemon-Garlic Sauce 136

Lemon Tilapia Piccata 140

Spicy Sheet-Pan Salmon 143

Easy Air Fryer Salmon 144

Gluten-Free Crab Cakes 146

Mussels with White Wine Sauce 150

## Shrimp

Kale Caesar with Shrimp or Salmon 64

Simple Shrimp & Avocado Toast 13

Shrimp and Egg Breakfast Burritos 18

Vietnamese Shrimp Spring Rolls 39

Mini Seafood Pot Pies 107

Air Fryer Shrimp Po' Boy Burger with  
Remoulade Sauce 111

Triple Seafood Boil 112

Mediterranean Baked Shrimp with  
Whipped Feta 115

Caribbean Shrimp with Tropical Fruit 128

Cheesy Shrimp Breakfast Casserole 26

Baked Spinach Artichoke Shrimp Dip 61

Shrimp Scampi Skewers 56

Coconut Shrimp 57

Air Fryer Tempura Shrimp 43

Grilled Shrimp Tacos 90

Air Fryer Thai Coconut Shrimp 92

Shrimp and Pesto Naan Pizza 171

Garlicky Shrimp Scampi 166

Honey Garlic Shrimp Skewers 132

Instant Pot Shrimp and  
Cheesy-Chive Grits 134

Creamy Shrimp Alfredo Pasta 167

Grilled Shrimp and Pasta with  
Lemon-Garlic Sauce 136

Seafood Paella 159

Instant Pot Seafood Risotto 160

## Snacks

Easy Crab Nachos 31

Spicy Tuna on Crispy Rice Roll 33

Crostini with Blackened Tilapia  
& Watermelon Salsa 34

Vietnamese Shrimp Spring Rolls 39

Air Fryer Mac 'n' Cheese Tuna Bites 41

Baked Spinach Artichoke Shrimp Dip 61

Shrimp Scampi Skewers 56

Coconut Shrimp 57

Air Fryer Tempura Shrimp 43

Crab Empanadas with Mango Salsa 58

Smoked Salmon Deviled Eggs 45

Smoked Salmon Dip 46

Air Fryer Calamari with  
Chipotle Dipping Sauce 48

Smoked Trout Dip 50

Tuna Croquettes with Lemon-Caper  
Sauce 54

## Soups

Creamy Clam Chowder 68

Cod and Corn Chowder 67

Instant Pot Lobster Bisque 74

## Tacos

Baja-Style Street Fish Tacos 87

Grilled Shrimp Tacos 90

Grilled Cod and Avocado Tacos 96

## Tilapia

Crostini with Blackened Tilapia  
& Watermelon Salsa 34

Baja-Style Street Fish Tacos 87

Tilapia with Black Bean and  
Mango Salsa 139

Lemon Tilapia Piccata 140

## Trout

Smoked Trout Dip 50

## Tuna

Spicy Tuna on Crispy Rice Roll 33

Air Fryer Mac 'n' Cheese Tuna Bites 41



Tuna Continued

Seared Ahi Tuna on Asian Slaw 77

Mediterranean Tuna Pizza 103

Mediterranean Tuna Skewers 124

Tuna Croquettes with

Lemon-Caper Sauce 54

Cheesy Pimento Tuna Melt 169

Tuna Puttanesca 154

Mediterranean Tuna and Pasta 156

Wild Alaska Pollock

Wild Alaska Pollock en Papillote with

Chimichurri Sauce 148

Air Fryer Beer-Battered Fish'n'Chips 78

On the cover: Triple Seafood Boil

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