

## **Grilled Salmon Pizza with Roasted Garlic & Portabella Mushrooms**

3-4 cloves of whole garlic-roasted and chopped  
2 tbsp olive oil  
1/2 cup heavy cream  
1 lb Oregon Troll-Caught Salmon  
1 large portabella mushroom  
Salt & pepper  
3 cups mozzarella, shredded  
Pizza dough  
1 cup chopped green onion

In a pan on low heat sauté the garlic cloves slowly in 1 tbsp of the olive oil until they are caramel in color. When cool enough to handle, chop finely. Add the chopped roasted garlic to a pan until it just starts to sizzle. Add the cream and heat through. Set aside.

Season the salmon with salt & pepper and broil in the oven or on a bbq until cooked through. Let cool and break into bite size pieces, removing any pin bones.

Rub the whole portabella with olive oil and salt & pepper. Broil in oven or on top of the bbq until cooked and somewhat limp. Let cool and slice.

Coat the pizza dough with some of the cream sauce. Add 1/2 the cheese and add the portabellas and the salmon on top. Drizzle with more of the cream/garlic mixture and top with green onions. Sprinkle with black pepper and cover with the rest of the cheese.

Bake at 350 degrees for 20-25 minutes or until done.

(Courtesy of Chef Eric Jenkins – OSU Seafood Consumer Center)