

# ASIAN SPICY SALMON GEFILTE FISH

## INGREDIENTS

- 1 Salmon gefilte fish loaf (defrosted)
- 1 bunch Scallions (finely chopped or processed)
- 1 T Gold's Wasabi Sauce
- Non-stick cooking spray
  
- 1/2 C Gold's Wasabi Sauce
- 1 Chili pepper (small) (seeded)
- 1 T Parsley



## COOKING DIRECTIONS

- 1 Pre-heat oven to 350 F
- 2 Spray the insides of a large loaf pan with the non-stick cooking spray
- 3 Mix defrosted gefilte fish with chopped scallions & 1 T Wasabi sauce
- 4 Spread into the loaf pan
- 5 Mix the 1/2 C of Wasabi sauce together with the chili pepper & parsley & spread over the Salmon gefilte fish
- 6 Place in oven & bake for about 45 minutes until fully cooked & lightly browned on the sides
- 7 Remove from oven and let cool, place in the fridge until is cold & firm enough to slice