

# HOLIDAY RECIPE COLLECTION 2025

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foodservice recipes from  
*Chicken of the Sea*— perfect  
for holiday menus & catering.



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# SALMON TORTILLA SOUP

*Our salmon tortilla soup foodservice recipe pairs southwestern flavor with hearty salmon and black beans.*

*32 servings*

## INGREDIENTS

1 (40 oz) packet Chicken of the Sea® Wild Caught Alaskan Pink Salmon, Skinless and Boneless  
2 ½ qt chicken broth  
4 (15 oz) can whole kernel corn, drained  
4 (15 oz) can black beans, drained and rinsed  
4 (10 oz) can diced tomatoes with green chili peppers, drained  
2 tsp chili powder  
2 tsp ground cumin  
2 tsp salt  
1 tsp black pepper  
Tortilla chips, for serving  
Toppings: fresh cilantro, sour cream, hot sauce

## DIRECTIONS

- **1** In a pot over medium-high heat, mix together the chicken broth, corn, black beans, diced tomatoes with green chiles, chili powder, and cumin.
- **2** Gently stir in the salmon. Bring to a low boil.
- **3** Reduce heat and continue to simmer over medium-low heat for 5-10 minutes. Season with salt and pepper to taste.
- **4** Ladle into soup bowls and serve with tortilla chips and toppings of choice.



# LEMONY PROVENÇAL TUNA AND POTATOES

*in Dijon Vinaigrette*

*This lemony Provençal tuna and potatoes in Dijon vinaigrette recipe features a medley of flavors to complement the tuna perfectly.*

**17 servings**

## INGREDIENTS

1 (43 oz) packet Chicken of the Sea®  
Wild Caught Light Yellowfin Tuna

8 ½ lb assorted red, yellow, or purple  
baby potatoes

¾ c extra virgin olive oil

½ c lemon juice

½ c Dijon mustard

¼ c minced garlic

¼ c minced shallot

½ c Herbs de Provence

2 ½ Tbsp salt

1 tsp black pepper

1 tsp crushed red chili pepper

¼ c fresh thyme, chopped

¼ c rosemary

¼ c parsley

## DIRECTIONS

- **1** Boil potatoes until tender. Drain the potatoes and transfer to a large serving platter.
- **2** Whisk the olive oil, lemon juice, Dijon mustard, garlic, shallot, Herbs de Provence, salt, pepper and chili in a bowl until smooth.
- **3** Top the potatoes with the tuna and spoon the vinaigrette over. Sprinkle with the herbs.





Our yellowfin tuna stuffed piquillo peppers with herbed fennel salad brings a healthy Mediterranean flare to your menu.

17 servings

# YELLOWFIN TUNA STUFFED PIQUILLO PEPPERS

*with Herbed Fennel Salad*






## INGREDIENTS

- 1 (43 oz) packet Chicken of the Sea® Wild Caught Light Yellowfin Tuna
- 4 shallots, minced
- 2 tsp minced garlic
- ¼ c capers, chopped
- ½ c parsley, chopped
- ¼ c mint, chopped
- 1 c aioli or mayonnaise
- ¼ c lemon juice
- 1 ½ c olive oil
- 2 tsp kosher salt
- 2 tsp pepper
- 4 (12 oz) jar piquillo peppers, drained and patted dry
- 4 large fennel bulbs, cleaned and thinly sliced with fronds reserved
- 1 qt baby arugula
- 2 c flat leaf parsley leaves
- 2 c Castelvetrano olives, pitted and chopped
- ½ c sherry vinegar
- ½ tsp flaky sea salt
- ½ tsp black pepper

### AIOLI

- 4 egg yolks
- 4 tsp lemon juice
- 2 tsp kosher salt
- 1 c canola oil
- 1 c extra virgin olive oil
- 2 tsp black pepper

## DIRECTIONS

- **1** To make the aioli, whisk together the egg yolks, lemon juice, and kosher salt in a metal bowl. Combine the oils together, and begin to slowly whisk into the egg mixture, adding about 1 teaspoon at a time. Keep whisking until thickened and emulsified. Season with black pepper and additional lemon juice.
  - **2** In a mixing bowl, combine tuna, shallot, garlic, capers, parsley, mint, aioli (or mayonnaise), lemon juice, 2 tbsp olive oil, salt, and pepper. Fold gently, until just combined. Carefully fill each pepper with a heaping tablespoon of the tuna mixture. Once all are filled, set aside.
  - **3** For the fennel salad, mix together the remaining olive oil, sherry vinegar and salt & pepper in a large bowl. Add in shaved fennel, a handful of torn fennel fronds, arugula, parsley and olives, tossing in the vinaigrette until dressed.
  - **4** Place three stuffed peppers on each plate, followed by a portion of the fennel salad.
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*Perfect as an appetizer, the tuna and tangy sun-dried tomatoes are a perfect pairing on this crispy flatbread.*

52 servings

## OLIVE OIL AND OREGANO TUNA FLATBREAD

### INGREDIENTS

- 1 (43 oz) packet Chicken of the Sea® Wild Caught Light Yellowfin Tuna
- 17 (8-10 in) lavash flatbread
- 1 ½ c extra virgin olive oil
- ½ c fresh parsley, chopped
- 2 ½ Tbsp fresh rosemary, chopped
- 1 Tbsp dried oregano
- 1 Tbsp grated fresh garlic
- 1 Tbsp crushed red chili
- 2 tsp sea salt
- 1 qt ricotta cheese
- 2 c sun-dried tomatoes, slivered

### DIRECTIONS

- 1 Preheat the oven to 400°F. Put the flatbreads on sheet pans. Bake 5 minutes.
- 2 Combine the tuna, extra virgin olive oil, parsley, rosemary, oregano, garlic, chili, and salt in a bowl.
- 3 Spread the ricotta evenly over each flatbread. Top with the tuna mixture and sprinkle with the sundried tomatoes. Slice each flatbread into four pieces. Drizzle with additional olive oil and serve.



*Perk up your salad menu  
with our tuna rice salad  
with chermoula sauce.*

*17 servings*

## TUNA RICE SALAD

*with Chermoula Sauce*

### INGREDIENTS

- 1 (43 oz) packet Chicken of the Sea® Wild Caught Light Yellowfin Tuna
- 2 c arborio rice or short grain white rice
- 4 (15 oz) can cannellini beans or chickpeas, drained
- 1 pint tomatoes, chopped
- 1 c celery, finely chopped
- 2 c Italian parsley leaves

### CHERMOULA SAUCE

- 2 c extra-virgin olive oil
- 1 qt parsley leaves, finely chopped
- 1 qt cilantro leaves, finely chopped
- ¼ c fresh lemon juice
- 4 cloves garlic, finely chopped
- 2 tsp fine sea salt
- 2 tsp ground cumin
- 2 tsp ground coriander
- 2 tsp cayenne pepper

### DIRECTIONS

- 1 To make the sauce, combine all ingredients. Set aside.
- 2 Cook the rice in a medium saucepan of boiling water until al dente, about 15 minutes. Drain and transfer to a serving bowl.
- 3 Add the beans, tomatoes, celery, yellowfin tuna, and parsley leaves, then toss gently. Spoon 2/3 cup of the chermoula sauce over and toss again. Serve with additional sauce on the side.





*This Tuscan chopped salad foodservice recipe features Albacore tuna, flavorful soaked bread, and fresh veggies.*

47 servings

# TUSCAN CHOPPED TUNA SALAD







## INGREDIENTS

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1 (66.5 oz can) Chicken of the Sea® Solid White Albacore Tuna in Water, drained  
5 q ciabatta or baguette, cut into 1-inch cubes  
2 ½ c extra virgin olive oil, divided  
1 ½ tsp kosher salt  
1 ½ tsp cracked black pepper  
40 mini cucumbers, thinly sliced  
2 qt grape tomatoes, halved  
3 ½ c red onion, thinly sliced  
1 ⅔ c basil leaves, roughly chopped  
1 ⅔ c flat-leaf parsley leaves, roughly chopped

## DRESSING

2 Tbsp minced garlic  
¾ c red wine vinegar  
⅓ c fresh oregano, chopped  
1 Tbsp chili pepper flakes  
⅓ c Dijon mustard  
¾ c capers plus 2 Tbsp of liquid from the jar

## DIRECTIONS

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- 1 Preheat the oven to 425° F. Place the cubes of bread into a large bowl and drizzle with about ¾ cup of extra virgin olive oil. Add salt and black pepper, then toss to coat. Transfer the bread to rimmed baking sheets, spreading the cubes out evenly, and bake for about 10 minutes or until the bread is golden and crisp. Remove the bread from the oven and let it cool.
- 2 Meanwhile, place the drained tuna, cucumbers, tomatoes and onion into a large mixing bowl. Set aside.
- 3 In another large bowl, combine the garlic, red wine vinegar, fresh oregano, salt, chili flakes, Dijon mustard, capers, and caper brine. Whisk well and slowly drizzle in the remaining extra virgin olive oil, whisking until well blended.
- 4 Once the bread has cooled, add it to the tuna, cucumber, tomato, and onion mixture. Drizzle with the dressing, gently tossing it to coat everything evenly.
- 5 Let the salad sit for at least 30 minutes, and up to 4 hours, before serving. Garnish with basil and parsley.



*This versatile recipe can be an addition to your entrée or appetizer menu.*

53 servings

## TUNA-STUFFED PORTOBELLO MUSHROOMS

### INGREDIENTS

1 (66.5 oz) can Chicken of the Sea® Solid White Albacore Tuna in Water, drained

½ c olive oil

53 large Portobello mushrooms

3 lb cream cheese, softened

2 Tbsp garlic powder

12 Tbsp minced onion

1 Tbsp dried oregano

2 Tbsp kosher salt

1 Tbsp fresh cracked black pepper

1 ½ qt roasted red bell peppers, diced  
olive oil, for brushing

1 ½ lb crumbled feta

3 c bread crumbs

1 ½ c chopped Italian parsley

2 gal arugula

### DIRECTIONS

- **1** Pre-heat oven 400°F.
- **2** Remove mushroom stems and mince the stems.
- **3** In bowl combine cream cheese, garlic powder, minced onion, dried oregano, salt, pepper, diced mushroom stems, and bell pepper.
- **4** Spoon stuffing onto tops of portobello mushrooms. Brush sides of mushroom with some olive oil.
- **5** Bake at 400°F for about 10-12 minutes or until filling becomes warm and bubbly. Top with about 1-2 Tablespoons of tuna, feta cheese, and bread crumbs on each mushroom. Bake for another 3-5 minutes until toppings are heated through.
- **6** Top with parsley. Serve on a bed of arugula.



*Our Mediterranean salmon pasta foodservice recipe features skinless & boneless pink salmon, fresh vegetables, and penne pasta.*

*32 servings*

## MEDITERRANEAN SALMON PASTA

### INGREDIENTS

- 1 (40 oz) packet Chicken of the Sea® Wild Caught Alaskan Pink Salmon, Skinless and Boneless
- 8 lb. penne pasta
- ½ c olive oil
- 8 medium zucchinis, sliced 1/4-inch thick
- 1 (110 oz) can chickpeas, drained
- 1 (102 oz) can diced tomatoes
- 2 tsp basil
- ⅓ c minced garlic
- 2 tsp oregano
- 1 c sliced olives
- 1 qt Parmesan cheese, shredded

### DIRECTIONS

- **1** Cook pasta according to directions.
- **2** Meanwhile, heat oil in a skillet over medium heat. Add zucchini and sauté for 1-2 minutes.
- **3** Add the salmon, chickpeas, tomatoes, and olives. Bring to a simmer. Reduce heat and simmer, uncovered for 5 minutes.
- **4** Toss pasta with sauce and top with Parmesan cheese.





*Our hearty salmon and corn chowder foodservice recipe featuring canned salmon with potatoes, corn, and half & half will be a crowd pleaser.*



64 servings

## SALMON AND CORN CHOWDER





## INGREDIENTS

---

1 (40 oz) packet Chicken of the Sea®  
Wild Caught Alaskan Pink Salmon,  
Skinless and Boneless

1 c oil

8 small onions, chopped

½ c minced garlic

1 c fresh dill or parsley

1 ½ Tbsp dried thyme

1 Tbsp fresh chives, chopped

¼ c lemon juice

⅓ c Worcestershire sauce

1 gal corn kernels

16 russet potatoes, peeled and diced

2 ½ Tbsp salt

black pepper, to taste

1 gal vegetable or chicken stock

1 gal half & half

3 c all-purpose flour

32 green onions, sliced

cheddar cheese, for topping

## DIRECTIONS

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- **1** In a pot over medium-high heat add the oil, onions, and garlic. Cook until soft and translucent, about 2 minutes.
- **2** Add dill or parsley, thyme, chives, lemon juice, Worcestershire sauce, corn, potatoes, and salt. Stir until everything is combined. Cook about 3 minutes, stirring frequently.
- **3** In a large bowl, whisk broth, half and half, and flour. Whisk to remove all lumps. Pour into pot and bring to low boil and continue gently boiling until soup thickens.
- **4** Reduce heat to low simmer. Continue stirring to remove flour lumps. Cook for about 10 minutes or until potatoes are tender.
- **5** Gently fold in salmon and cook on low-medium heat about 5 minutes or until salmon is warm.
- **6** Add the green onions and if needed, season with additional salt and pepper to taste. Top with cheese and serve warm.



*Our green rice with yellowfin tuna recipe featuring fresh vegetables is a flavorful addition to your menu.*

*30 servings*

## GREEN RICE WITH YELLOWFIN TUNA

### INGREDIENTS

- 1 (43 oz) packet Chicken of the Sea® Wild Caught Light Yellowfin Tuna in Water
- ½ c olive oil
- 2 gal cooked rice, warmed
- 1 qt chicken broth
- 1 gal fresh spinach
- 8 onion, chopped
- 8 large carrots, diced
- 2 qt canned corn
- 8 large tomato, diced
- 2 tsp salt
- 2 tsp pepper

### DIRECTIONS

- **1** Combine spinach, salt, pepper, and 2 cups chicken broth in a blender and blend until smooth.
- **2** Add sauce to the warm rice and stir until combined. Set aside.
- **3** Heat pan on medium high heat, add the oil. Add onion, carrot, corn and tomato. Cook for about 2–3 minutes.
- **4** Add tuna and 2 cups chicken broth to the vegetables and gently stir until combined.
- **5** Add the vegetable and tuna mixture to the green rice.





*Our flavorful yellowfin tuna pasta with zucchini foodservice recipe featuring fresh vegetables is a healthy addition to your menu.*

30 servings

## YELLOWFIN TUNA PASTA WITH ZUCCHINI

### INGREDIENTS

- 1 (43 oz) packet Chicken of the Sea® Wild Caught Light Yellowfin Tuna in Water
- 4 lb spaghetti or linguine
- 1 ½ c olive oil
- 17 green onions, thinly sliced
- 8 zucchini, trimmed and sliced
- 4 red bell pepper, sliced
- 1 ½ Tbsp minced garlic
- 1/3 c Sriracha (or chili sauce)
- 1 Tbsp salt
- 1/3 c lemon juice
- 2 tsp salt
- 2 tsp pepper

### DIRECTIONS

- 1 In a well-salted pot of boiling water, cook pasta according to package directions until al dente. Drain, saving 2 cups of pasta water.
- 2 Heat olive oil on griddle over medium heat. Add green onions and cook until fragrant, about 1 minute.
- 3 Add zucchini and bell pepper. Cook until tender, about 7 minutes. Add garlic and sriracha, and cook, 1 to 2 minutes, or until the garlic is fragrant. Taste and season with salt if needed.
- 4 Add 2 cups pasta water then add pasta and toss well to coat. Stir in tuna with the oil and lemon juice, tossing well.





Our Vietnamese-style tuna bánh mì features albacore tuna salad, pickled vegetables, and spicy sriracha lime cilantro sauce

17 servings

# VIETNAMESE-STYLE TUNA BÁNH MÌ

with Spicy Sriracha Lime Cilantro Sauce



## INGREDIENTS

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- 1 (43 oz) packet Chicken of the Sea® Wild Caught Albacore Tuna in Water
- 1 c low-fat plain Greek yogurt or mayonnaise
- ¼ c soy sauce
- ¼ c pickling liquid (from the vegetables)
- 2 tsp salt
- 2 tsp pepper

### QUICK PICKLED VEGETABLES

- 2 qt carrots, julienned or shredded
- 1 qt daikon radish, julienned
- 1 qt rice vinegar
- 1 qt water
- ½ c sugar
- 1 Tbsp kosher salt
- 1 Tbsp dried onion flakes
- 8 – 16 slices fresh ginger

### SPICY SRIRACHA LIME CILANTRO SAUCE

- 2 c low-fat plain Greek yogurt or mayonnaise
- ½ c Sriracha (adjust to taste)
- 2 ½ Tbsp fresh lime juice
- 1 c fresh cilantro, finely chopped
- 1 Tbsp honey (optional)
- 2 tsp salt
- 2 tsp black pepper

### BÁNH MÌ ASSEMBLY

- 17 mini baguettes (6–7")
- 4 English cucumber, cut into thin matchsticks
- 1 qt fresh cilantro leaves
- 4 jalapeño, thinly sliced (optional)
- Fresh cracked black pepper
- Lime wedges (optional)

## DIRECTIONS

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### PICKLED VEGETABLES

- **1** In a saucepan, bring vinegar, water, sugar, salt, onion flakes, and ginger to a boil.
- **2** Place carrots and daikon radish in a heatproof container. Pour the hot brine over them. Let sit at room temperature for 20–30 minutes, then refrigerate.

### TUNA SALAD

- **3** Meanwhile, mix together yogurt or mayonnaise, soy sauce, and ¼ c of the pickling liquid.
- **4** Gently fold in drained tuna and season with salt and pepper. Chill until ready to use.

### SPICY CILANTRO SAUCE

- **5** Whisk or blend yogurt or mayonnaise, Sriracha sauce, lime juice, cilantro, and honey.
- **6** Season with salt and pepper. Store chilled until ready to use.

### BÁNH MÌ

- **7** Slice baguettes lengthwise and toast if desired.
- **8** Spread about ¼–⅓ cup tuna mixture on each bottom half.
- **9** Top with pickled veggies, cucumber, cilantro, and jalapeño.
- **10** Drizzle generously with spicy cilantro sauce. Add cracked pepper and a lime wedge if desired.
- **11** Close the sandwich and serve, or wrap for on-the-go.



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