# HOLIDAY RECIPE COLLECTION 2026

*Enjoy these hand-selected foodservice recipes from Chicken of the Sea— perfect for holiday menus & catering.*



*Eat*
**SEAFOOD**
*and be*
**MERRY!**

Chicken of the Sea Foodservice

For product details and more recipes, visit **b2b.chickenofthesea.com!**



# YELLOWFIN TUNA FLATBREAD

*Our tuna flatbread recipe features the perfect blend of mediterranean flavors with protein rich yellowfin tuna.*

*64 servings*

## INGREDIENTS

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

21 (8-10 inch) lavash flatbreads

2 c olive oil, plus more for serving

2 ½ c slivered sun-dried tomatoes

¼ c fresh parsley, chopped

¼ c fresh rosemary, chopped

1 ½ Tbsp oregano, dried

1 ½ tbsp fresh garlic, grated

1 ½ tsp crushed red pepper

2 ½ tsp sea salt

1 ⅓ qt fresh whole milk ricotta cheese

## DIRECTIONS

1. Preheat oven to 400°F. Put flatbreads on large baking sheets and bake 5 minutes.
2. Combine the yellowfin tuna, olive oil, parsley, rosemary, oregano, garlic, chili, and salt in medium bowl.
3. Spread ricotta evenly over each flatbread, top with tuna mixture and sprinkle with sun-dried tomatoes. Slice each flatbread into four pieces. Drizzle with additional olive oil and serve.



# CALABRIAN CHILI TUNA PASTA PUTTANESCA

***Our Calabrian chili tuna pasta puttanesca foodservice recipe is the perfect blend of spice, whole wheat pasta, and yellowfin tuna.***

***17 servings***

## INGREDIENTS

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

½ c olive oil

½ c anchovy paste

2 Tbsp minced garlic

½ c capers, drained

64 pitted kalamata olives, sliced

2 ½ Tbsp Calabrian chili in oil

2 lb whole wheat spaghetti, prepared according to package instructions reserving 1 c of the cooking liquid

1 c Italian parsley, minced

1 tsp salt

1 tsp pepper

parmesan cheese, to serve

Red chili flakes (Optional)

## DIRECTIONS

1. Pre-heat griddle over medium high heat and drizzle with olive oil. Add anchovy paste and stir to release flavors, about 60 seconds.
2. Stir in garlic and heat until fragrant, about 30 seconds, before stirring in the sliced kalamata olives and capers.
3. Turn off heat and toss in tuna, Calabrian chili in oil, cooked pasta, and the reserved cooking liquid.
4. Add minced parsley and toss once again.
5. Serve with parmesan cheese or optional red chili flakes.

# CRUNCHY TUNA RICE CUPS

*Our crunch cup spicy tuna bites food-service recipe featuring spicy tuna, crispy rice cups, and fresh toppings is easy to portion and packed with flavor.*

*24 servings*



## INGREDIENTS

3 qt cooked sushi rice
½ c rice vinegar
1 ½ Tbsp sugar
2 tsp salt
Avocado oil spray
8 avocados, diced
2 English cucumber, diced
Black and white sesame seeds
Sliced green onions

### TUNA FILLING

1 (4.3 oz) packet Chicken of the Sea® Wild Caught Albacore Tuna
1 cup mayonnaise
¼ c sriracha
1 ½ Tbsp soy sauce
1 ½ Tbsp toasted sesame oil
1 ½ Tbsp chili crisp
1 ½ Tbsp fresh lime juice
8 green onions, thinly sliced

### OPTIONAL - SPICY DRIZZLE

½ c mayonnaise
1 ½ Tbsp sriracha
1 ½ Tbsp sweet chili sauce
2 tsp lime juice

## DIRECTIONS

1. Preheat the oven to 400°F. Lightly grease muffin pans (1 cup for each serving).
2. Whisk the rice vinegar, sugar, and salt; fold into the warm rice until evenly coated.
3. Press ~ ¼ cup of rice into each muffin cup, pressing firmly along the bottom and sides to create a small well in the center.
4. Spray the tops lightly with avocado oil.
5. Bake for 25–30 minutes, until the edges are golden brown and crispy. Set aside to cool.
6. In a medium bowl, combine the tuna, mayonnaise, sriracha sauce, soy sauce, sesame oil, chili crisp, lime juice, and green onions. Mix gently until well combined.
7. If using the optional spicy drizzle, whisk together the mayo, sriracha, sweet chili sauce, and lime juice until smooth. Remove rice cups from the pan and fill each cup with the spicy tuna mixture. Top with diced avocado and cucumber. Drizzle with the spicy sauce if using and finish with black and white sesame seeds and sliced green onions.



*Our tuna pasta salad recipe featuring fresh vegetables and canned tuna with a lemon vinaigrette is a win.*

*26 servings*

# TUNA PASTA SALAD

## INGREDIENTS

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

6 ½ lb penne pasta

13 medium zucchini, chopped

2 ½ c chopped scallions

3 c grated carrot

26 small sweet peppers cut into rings

### LEMON VINAIGRETTE

1 ½ c fresh lemon juice

1 qt olive oil

2 Tbsp minced garlic

1 Tbsp salt

¾ c fresh dill

## DIRECTIONS

1. Whisk lemon juice, olive oil, minced garlic, salt, and dill and set aside.
2. Cook the pasta according to directions. Rinse with cold water.
3. In a large bowl, combine the pasta and veggies.
4. Flake tuna with a fork and gently add it to the dish.



*Our high protein southwest tuna bean salad foodservice recipe is perfect for refreshing your holiday menus.*

*21 servings*

# SOUTHWEST TUNA BEAN SALAD

## INGREDIENTS

1 (43 oz) packet Chicken of the Sea® Wild Caught Albacore Tuna
1 ½ #10 can beans
2 ½ qt cooked corn
5 qt thinly sliced cabbage
2 ½ pt cherry tomatoes, halved
11 avocado, peeled and diced
2 ½ c chopped cilantro
2 ½ pt cheddar cheese, grated

## DIRECTIONS

1. Combine the tuna, beans, corn, cabbage, and tomatoes and divide into individual bowls.
2. Top with avocado, cilantro, and cheese.
3. Serve with hot sauce, tortilla chips, and lime wedges, and optional salad dressing.

*This high-protein salmon and mushroom wild rice soup foodservice recipe is a great addition to your winter menu.*

*24 servings*

# SALMON AND MUSHROOM WILD RICE SOUP



## INGREDIENTS

1 (40 oz ) packet Chicken of the Sea® Pink Salmon, Skinless & Boneless, drained

2 c uncooked wild rice

½ c butter

2 small onions, chopped

4 tsp minced garlic

1 qt button or cremini mushrooms, sliced

12 c chopped carrots

2 c chopped celery

1 gal vegetable or chicken broth

4 tsp dried oregano

1 qt milk

1 1/3–2 c all-purpose flour

1 tsp salt

1 tsp black pepper

½ c fresh chopped dill or parsley

## DIRECTIONS

1. Cook wild rice to package instructions and set aside.
2. Heat pot on medium high heat. Melt butter, then add onions, garlic, mushrooms, carrots, and celery; cook until softened, about 3-5 minutes.
3. Add broth and oregano, and bring soup to a simmer. Reduce heat and simmer soup for about 3 minutes on low heat.
4. Whisk flour into the milk, then add milk mixture into the warm soup. Whisk soup to break up any remaining flour lumps. Increase heat and allow soup to come to a low boil and thicken.
5. Add cooked wild rice and salmon. Season with salt and pepper to your personal taste.
6. Simmer soup for a few minutes or until heated through.
7. Serve with chopped dill or parsley and your choice of toppings or sides.



*Our protein-packed recipe featuring canned salmon, white beans, and fresh herbs is ideal for wraps, lettuce cups, or premium deli applications.*

*38 servings*

# PROTEIN-PACKED SALMON DILL DELIGHT

## INGREDIENTS

1 (64 oz) can Chicken of the Sea® Pink Salmon, drained

3 c white beans, drained and rinsed

1 ½ c Greek yogurt

⅓ c olive oil

⅓ c fresh lemon juice

⅓ c Dijon mustard

3 c celery, finely diced

1 ½ c red onion, finely diced

⅔ c fresh dill, chopped

1 ½ tsp salt

1 ½ tsp pepper

## DIRECTIONS

1. Mash the white beans with a fork until partially smooth, leaving some texture. Add Greek yogurt, olive oil, lemon juice, and Dijon mustard. Mix until creamy and combined.
2. Fold in the salmon, celery, red onion, and fresh dill.
3. Season with salt and pepper.
4. Serve scooped onto crackers, tucked into lettuce cups, or enjoyed as a fresh sandwich filling.



*Our trendy tuna veggie grain bowl foodservice recipe featuring an array of fresh vegetables paired tuna is the perfect Mediterranean based menu addition.*

*21 servings*

# TUNA VEGGIE GRAIN BOWL

## INGREDIENTS

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

2 ½ qt raw or whole grain quinoa, cooked

1 ⅓ c olive oil

½ c minced garlic

2 ½ qt diced cauliflower florets

2 ½ qt zucchini or summer squash, halved and sliced

2 ½ qt asparagus, cut into ½" pieces

2 ½ qt cherry tomatoes, halved

2 ½ c fresh dill, chopped

Fresh lemon slices

2 ½ tsp salt

2 ½ tsp pepper

## DIRECTIONS

1. Heat grill on medium high heat. Add oil and garlic and cook until translucent.
2. Add cauliflower and cook for about 2 minutes. Then add zucchini and asparagus. Season with salt and pepper and cook vegetables until tender. Remove from heat.
3. Place ½ c quinoa into each serving bowl with 1 ½ c vegetables and cherry tomatoes.
4. Top with 1/4 c tuna and fresh chopped dill.
5. Season with ¼ tsp salt and pepper and serve with fresh lemon wedges.



*The low-labor Mexican tuna salad foodservice recipe is a great way to freshen up your lunch menu.*

*16 servings*

# MEXICAN TUNA SALAD

## INGREDIENTS

1 (43 oz) pouch Chicken of the Sea® Solid White Albacore in Water

1 c cucumber, peeled and diced

½ c diced red onion

½ cup diced red bell pepper

2 jalapeños, seeded and diced

¼ cup chopped cilantro

4 ⅓ c fresh lime juice (about 4-6 limes)

¼ c olive oil

⅕ teaspoon cumin

salt and pepper, to taste

2 avocados, optional

tostadas, tortilla chips or lettuce for serving (optional)

## DIRECTIONS

1. In a large bowl, add the tuna, cucumber, onion and peppers.
2. In another bowl, whisk together cilantro, lime, olive oil and cumin. Toss with tuna and add salt and pepper to taste.
3. Serve with sliced or mashed avocado on tostada shells, tortilla chips or rolled up in lettuce wraps.



*This Asian inspired Salmon Noodle Bowl foodservice recipe will be a welcome addition to your menu.*

*10 servings*

# SALMON NOODLE BOWL

## INGREDIENTS

- 2 Tbsp Sesame oil
- 4 Garlic cloves, crushed
- 1 Tbsp Ginger, minced
- 1 qt Vegetable stock
- 2 Tbsp Oyster sauce
- ¼ c Tamari sauce
- 1 qt Bok choy, chopped
- 8 oz Thin rice noodles, dry
- 4 5 oz pouches of Chicken of the Sea® Pink Salmon
- 12 Green onions, sliced

## DIRECTIONS

1. In a soup pot, lightly sauté garlic and ginger in sesame oil.
2. Add vegetable stock, oyster sauce, tamari sauce, bok choy, and thin rice noodles. Cook noodles in broth until tender.
3. Stir in salmon, gently breaking it up. Heat through.
4. Portion into soup bowls and garnish with green onions.



# SALMON POTATO LEEK SOUP

*This salmon potato leek soup recipe is a cozy combination of delicate leek, potatoes, and rich salmon.*

*24 servings*

## INGREDIENTS

1 pouch (40 oz) Chicken of the Sea® Pink Salmon, Skinless & Boneless Pouch

2/3 c butter

12 leeks

2 sweet onions, diced

4 lbs Yukon gold potatoes, peeled and quartered

64 oz vegetable stock

6 bay leaves

2 t thyme leaves

2 t salt

1 qt heavy cream

## DIRECTIONS

1. Wash leeks. Thin slice leeks, discarding dark green parts. Sauté leeks and onion in butter until translucent.
2. Add potatoes, stock, bay leaves, thyme, and salt. Cover and simmer until potatoes are very tender.
3. Remove bay leaves. Puree soup with cream and return to pot.
4. Gently stir in salmon, breaking up large chunks with back of spoon. Warm over low heat, stirring constantly. Serve. Garnish with fresh minced herbs.



# CHEESY SRIRACHA SALMON TOASTS

***This flavorful cheesy sriracha salmon toasts foodservice recipe will bring a bit of spice to your appetizer menu.***

***17 servings***

## INGREDIENTS

1 (43 oz) pouch Chicken of the Sea® Pink Salmon, Skinless & Boneless

34 slices bread

1 c + 1 Tbsp softened butter

1 c + 1 Tbsp sriracha sauce, plus more for garnish

2 c + 2 Tbsp mayonnaise

⅔ c pickle relish

1 ½ Tbsp freshly ground black pepper, plus more for sprinkling over the finished toasts

8.5 c shredded sharp cheddar

chopped fresh cilantro, optional garnish

## DIRECTIONS

**— 1** Place slices of bread on a baking sheet. Spread butter around the outer edges of the bread, leaving center of bread without butter.

**— 2** In a large bowl, stir together salmon, Sriracha, mayonnaise, pickle relish, and black pepper. Divide salmon mixture between bread slices, spreading it evenly over the un-buttered areas and leaving the buttered edges exposed. Sprinkle salmon mixture with cheddar.

**— 3** Turn oven broiler on high. Place baking sheet under broiler, on a rack just above center of the oven. Broil slowly until cheese melts. Remove baking sheet from oven and garnish with sriracha, freshly ground black pepper and cilantro, if desired. Serve hot.

VISIT b2b.chickenofthesea.com/foodservice
for product details, recipes, & culinary inspiration.

Learn more about advances in seafood nutrition
and earn free CE at tunaversity.com.



Chicken of the Sea Foodservice

©2026 Chicken of the Sea International