

Baked Salmon Salad Spread

Ingredients:

- 8 ounces salmon, cooked, cooled, and flaked
- ½ tablespoon lemon zest
- ½ teaspoon dill weed
- ¼ teaspoon Old Bay Seafood Seasoning
- ½ cup lite mayonnaise
- ½ tablespoon pickle relish
- ½ teaspoon garlic powder
- Serve with whole grain crackers

Directions:

1. Place salmon in medium bowl, add lemon zest, dill weed and seasoning.
2. Stir in mayo, relish, and garlic powder, mix well.
3. Refrigerate for 2 hours
4. Serve with whole grain crackers

