



Apricot-Soy Salmon Tostadas

with Creamy Ginger Mayo

Bet you didn't know you could do so many things with dumpling wrappers! Rather than stuff and fold the soft dough into tender pouches, we're brushing the wrappers with oil for a quick bake. They turn golden and crisp, becoming mini tostadas for our Asian-inspired spin on a Mexican classic.

20–30 minutes

690 calories per serving

✦ Ingredients

- ⅓ ounce cilantro
- 1 tablespoon pickled ginger
- 2 packets mayonnaise
- ½ tablespoon sesame oil
- 1 package dumpling wrappers
- 10 ounces salmon
- 1 tablespoon rice wine vinegar
- 1 slaw mix
- ¼ cup shredded carrots
- ¼ cup shredded red cabbage
- ¼ cup shredded green cabbage
- ½ ounce apricot preserves
- 1 tablespoon dark soy sauce
- 1 teaspoon toasted sesame seeds

🔪 You'll need

- canola oil
- kosher salt
- black pepper
- baking sheet
- 10" medium pan with lid

💡 Recipe tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

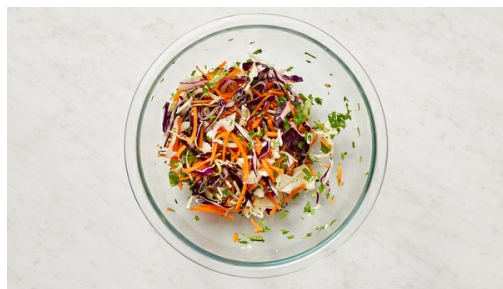
Save remaining dumpling wrappers for another use: Repeat tostada night but with Latin flavors, or visit plated.me/dumplingfolds to go the classic route with seared and steamed dumplings.

We skip seasoning the salmon here because there's plenty of salty soy in the glaze. USDA recommends cooking fish to 145°F.



1. Prepare ingredients

Preheat oven to 450°F. Rinse **cilantro**, pat dry with paper towel, and roughly chop (the stems are actually quite tender, so we've kept them here for extra flavor and aroma). Finely chop **pickled ginger**. In a medium bowl, stir together **mayonnaise**, **pickled ginger**, **half of sesame oil** (reserve remainder for Step 5), **a pinch of salt**, and **pepper** as desired to combine. Set **creamy ginger mayo** aside for Step 5.



4. Toss slaw

While salmon cooks, in a separate medium bowl, whisk together **rice wine vinegar**, **2 teaspoons canola oil**, **¼ teaspoon salt**, and **pepper** as desired to combine. Add **slaw mix** and **cilantro** and toss to coat. Set aside until ready to serve.



2. Crisp tostadas

On a baking sheet, arrange **10 dumpling wrappers** in a single layer (see recipe tip). Drizzle over **1 tablespoon canola oil** and season with **⅓ teaspoon salt**. Bake, rotating sheet halfway through for even browning, until golden and crisp, 6–8 minutes total.



5. Glaze salmon

Swipe **tostadas** with **creamy ginger mayo**. Wipe bowl from mayo clean; add **apricot preserves**, **soy sauce**, and **remaining sesame oil** and whisk to combine. Once cool enough to handle, remove and discard skin from **salmon**; using a fork, flake into large pieces. Add flaked **salmon** to bowl with **apricot-soy glaze** and toss to coat.



3. Sear salmon

While tostadas crisp, pat **salmon** dry with paper towel (see recipe tip). Heat **2 teaspoons canola oil** in a medium pan over medium-high heat. When oil is shimmering, add **salmon** skin-side up and sear until golden on bottom, 5 minutes. Flip **salmon** and cover pan, keeping lid slightly ajar for steam to escape. Continue searing until salmon is cooked through and opaque, 3–5 minutes more. Transfer **salmon** to cutting board to rest.



6. Plate salmon tostadas

Divide **tostadas** between serving plates. Top with **a handful of slaw** and **apricot-soy salmon**, then garnish with **sesame seeds**. Serve any **remaining slaw** alongside. Dig in!