



**West Paw**

# Herbed Salmon Qwizl® Sticks

---

*4 Ingredients*

*Difficulty: Easy*

---

## Ingredients:

5oz. can of wild Alaskan pink salmon

½ cup goat milk kefir

2 tbsp finely diced mint

1 tbsp finely diced fresh basil

### **Special Tools:**

Water bottle ice cube tray

## Directions:

1. First, you'll need to finely dice the herbs. We used fresh mint and basil from plants we have at home.
2. Add a bit of salmon to each of the ice cube molds. (You can use as much or as little as you like, but I like to limit the salmon to the middle of each stick!)
3. Sprinkle a thin layer of herbs in the empty spaces of each mold.
4. Pour kefir over the herbs and sprinkle any remaining pieces on top.
5. Transfer the ice cube tray to the freezer for a minimum of 3-4 hours.
6. Remove molds from the freezer and slide carefully into your Qwizl.

