



## Alaska Salmon and Potato Bundles

### INGREDIENTS

2 oz. Stealth® Julienne Fries (S01)

2.5 oz. salmon

2.5 oz. vegetables

1/4 cup Monterey jack cheese

#### Carmalized Onion Truffle Sauce

2 Tbsp. truffle oil

1 lb. yellow onion, sliced

2 Tbsp. kosher salt

1 Tbsp. black pepper

1/2 cup vegetable stock

1/2 cup heavy cream

1/4 cup white wine

### DIRECTIONS

1. Grill 2.5 oz. salmon and keep warm.
2. Sauté 2.5 oz. vegetables in rosemary butter and keep warm.
3. Prepare 2.5 oz. Stealth® Julienne Fries (S01) according to package directions.
4. Toss fries in 1/4 cup shredded Monterey jack cheese immediately after frying and stand upright in a condensed sweetened milk can, which has not top or bottom.
5. Wait for 30 seconds, stand on a hot plate and slowly lift the can off the fries, leaving the bundle of fries on the plate.
6. Drizzle 1/2 oz. Onion Truffle sauce on plate and over fry stack.
7. Add vegetables to platter and top with chunks of grilled salmon.

### Yield

1+ portions