



Orange Mango Waffle-Waffle with Salmon

INGREDIENTS

10 - 12 pieces Waffle-Waffle CrissCut® Fries (L0090)

6 orange slices - optional

Baked Salmon

2 x salmon filets (6-8oz ea.)

2 Tbsp. olive oil

Cilantro Oil

1 bunch cilantro

1 1/2 cups extra virgin olive oil

Orange Mango Salsa

3 ripe mangos, peeled and diced

1 orange peeled and segmented

Juice of 1 orange

1 medium red bell pepper, chopped

1/2 cup chopped red onion

1/4 cup chopped fresh cilantro

1 jalapeno, seeded and minced

1 large lime, juiced

Salt to taste

DIRECTIONS

<div>Baked Salmon

1. Preheat oven to 350 F.
2. Pour 1 Tbsp olive oil in bottom of 8x8" baking dish.
3. Place fillets in baking dish.
4. Pour remaining 1 Tbsp olive oil over salmon fillets.
5. Bake for approximately 18-20 minutes or until done.
6. Place in refrigerator to cool.
7. When salmon is cool, gently flake. Salmon can be placed in airtight container and held in refrigerator until ready to use.

Cilantro Oil

1. Blanch cilantro for 20 seconds, rinse in cold water, drain and pat dry.
2. Place in food processor or blender; add the 1 1/2 cups extra virgin olive oil. Blend for 1-2 minutes.
3. Pour oil through fine sieve and place in small squirt bottle, refrigerate after use.

Orange Mango Salsa

1. In a serving bowl, combine all above ingredients, season with salt.
2. For best flavor allow salsa to rest for 10 minutes or longer.
3. Store in covered container in refrigerator.

Plate Assembly

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1. Prepare Waffle-Waffle CrissCut® Fries according to package instructions, keep hot.
2. Place waffle-waffle fries on a large platter.
3. On top of each Waffle-Waffle fry place 1 Tbsp. of the flaked salmon.
4. Place 1 heaping tsp orange mango salsa on top of the flaked salmon.
5. Drizzle each Waffle-Waffle with cilantro oil and garnish with orange slices if desired.

Yield

10-12 portions