



## Recipes

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# Salmon Lovers Bento Sampler

Prep Time: 10 Minutes

Cooking Time: 2 Minutes

Serves 1

### Ingredients:

- 2 Mission® Pre-cut Unfried Jalapeno Flavored Tortilla Chips (11912)
- 1 Mission® 6" Heat Pressed Flour Tortilla (10400)
- 1 oz. Mission® Pre-cut Unfried Tri-Color Tortilla Strips (04931)
- 3 oz. Creamy Salmon and Corn Chowder (see Related Recipe)
- 1 portion Smoked Salmon Sampler (see Related Recipe)
- 1 portion Sesame Crusted Salmon Napoleon Sampler (see Related Recipe)

### Directions:

1. Cut Mission® 6" Pressed Flour Tortilla into 2" rounds.
2. Fry Mission® Pre-cut Unfried Jalapeño Flavored Tortilla Chips, cut tortilla rounds, and Mission® Pre-cut Unfried Tri-Color Tortilla Strips in batches in a 350° degree fryer for approximately 35-45 seconds. Remove from fryer, drain and season with salt and pepper.
3. Place jalapeño chips side-by-side on plate and top with Sesame Crusted Salmon Napoleon.
4. Place 3 ounces of Creamy Salmon and Corn Chowder in small cup and garnish with Tri-Color tortilla strips. Serve next to jalapeño chip napoleon.
5. Place Smoked Salmon Sampler next to chowder and serve.





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### Smoked Salmon Sampler

Serves 1

#### Ingredients:

1.5 oz. Smoked Salmon  
1 strip Seeded Tomato , julienne  
1 strip Red Onion , julienne  
1 oz. Leek , julienne  
2 tsp. Lemon Caper Crème Fraîche (see Related Recipe)

#### Directions:

1. Make a nest with julienne leeks and top with a crispy Mission® Tortilla Round.
  2. Roll salmon into a rose shape and place on top of tortilla round.
  3. Place tomato and onion strips in center of smoked salmon.
  4. Drizzle with Lemon Caper Crème Fraîche.
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# Creamy Salmon and Corn Chowder

Serves 1

### Ingredients:

.5 oz. Olive Oil  
1 oz. Yellow Onion , diced  
8 oz. Red Bliss Potatoes , diced  
6 oz. White Wine  
6 oz. Fresh Salmon , diced  
16 oz. Heavy Cream  
6 oz. Roasted Corn Niblets  
.5 oz. Fresh Dill  
.5 oz. Fresh Parsley  
1/16 tsp. Cracked Black Pepper  
pinch Saffron  
1/8 tsp. Sea Salt

### Directions:

1. Heat oil in sauce pan over medium heat.
  2. Add onions and sauté until translucent.
  3. Add potatoes, saffron and wine. Cook over low heat until wine is reduced by two-thirds.
  4. Add salmon, roasted corn, heavy cream, dill and parsley and reduce by half.
  5. Add pepper and salt to taste.
  6. Serve warm.
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# Sesame Crusted Salmon Napoleon Sampler

Serves 1

### Ingredients:

- 1.5 oz. Fresh Salmon Medallion
- .25 oz. Beet Strands (can be made with a turning slicer)
- .25 oz. Daikon Strands (can be made with a turning slicer)
- .25 tsp. White Sesame Seeds
- 2 slices Green Onions , sliced on bias
- .5 tsp. Kung Pao Sauce
- .25 tsp. Red Bell Pepper , brunnoise cut

### Directions:

1. Coat salmon medallions in sesame seeds.
2. Quick sear both sides of salmon in hot sauté pan.
3. Place daikon and beet strands on top of prepared Mission® jalapeño flavored tortilla chips.
4. Top with sesame crusted salmon medallions.
5. Garnish with kung pao sauce, green onions and red bell pepper brunnoise.