



Recipes

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Crispy Chipotle Chile Salmon Bites Breeding

Serves 9

Ingredients:

8 oz. vol. All Purpose Flour
1 tsp. Chipotle Powder
1 Tbsp. Chives
1 tsp. Kosher Salt
16 oz. Eggs Wash
16 oz. Precut Unfried Pre-cut Unfried White Corn
Tortilla Chips (10866)
16 oz. Panko Crumbs

Directions:

1. Wrap crispy chipotle chile salmon bites in plastic wrap and place in freezer for up to one hour to slightly harden (this will make it a bit easier for cutting and holding the shape of the roll.) You will need 3 each mixing bowls.
2. Whisk flour, chipotle powder, chives and salt together in one medium size mixing bowl.
3. Place egg wash in second mixing bowl.
4. In third mixing bowl toss ground tortilla chips and panko crumbs together.
5. Place one salmon roll on cutting board. Cut 1" off of each end. Cut salmon roll into 9 equal portions.
6. Dredge each bite in dry flour mixture, and shake off excess flour.
7. Dip each piece in egg wash and then into tortilla panko crumb mix.
8. Place bites on parchment lined sheetpans, wrap tightly in plastic and place in freezer until ready for use.