



Crispy Chicken Chile Salmon Bites

Prep Time: 30 Minutes

Cooking Time: 2 Minutes

Serves 9

Ingredients:

- 5 each 12" Chipotle Chile Wraps (10253)
- 4 oz. wt. Smoked Salmon
- 2 oz. vol. Roasted Corn
- 8 oz. vol. Red Skin Potatoes , boiled and smashed
- 2 oz. Green Onions , thinly sliced
- 3 oz. Goat Cheese
- 2 tsp. wt. Lemon Juice
- 1/2 tsp. Kosher Salt
- 1/2 tsp. Chipotle Concentrate (Custom Culinary)
- to brush Egg Wash
- Breading Procedure, see recipe
- 10 oz. vol. Chipotle Chive Crema, see recipe

Directions:

1. Place smashed potatoes, roasted corn, green onions, goat cheese and seasonings in mixing bowl. Fold together thoroughly until goat cheese is evenly distributed.
2. Fold in smoked salmon.
3. Heat tortillas and place on work surface.
4. Fill each tortilla with 4 oz. of filling. Tightly roll to close, brushing egg wash on the top half of each tortilla to help seal.
5. Follow breading procedure listed below.
6. When ready to serve place salmon bites in 350F fryer until golden brown on the outside and proper internal temperature is reached on the inside.
7. Place on mini cocktail forks or in a bowl to serve.
8. Serve with a side of chipotle chive crema for dipping.





Crispy Chipotle Chile Salmon Bites Breading

Serves 1

Ingredients:

- 7/8 oz. vol. All Purpose Flour
- 1/8 tsp. Chipotle Powder
- 1/3 tsp. Chives
- 1/8 tsp. Kosher Salt
- 1 4/5 oz. Eggs Wash
- 1 4/5 oz. Precut Unfried Pre-cut Unfried White Corn Tortilla Chips (10866)
- 1 4/5 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.



Recipes

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Chipotle Crema

Serves 1

Ingredients:

1/8 tsp. Chipotle Concentrate

7/8 oz. vol. Sour Cream

1/5 oz. vol. Whole Milk or Buttermilk

to taste Kosher Salt

1/5 tsp. Fresh Chives , snipped

Directions:

1. Place all ingredients together in mixing bowl.
2. Place in storage container until ready for use.
3. Label, Date and Refrigerate.