



## Recipes

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### Salmon Oscar

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 2

#### Ingredients:

- 2 each 6" Pressed Mazina™ Tortillas (08042)
- 6 oz. wt. Grilled Salmon Filets , skin off
- 4 Jumbo Asparagus Spears , stems removed
- 1 oz. wt. Lump Crab Meat
- 1 oz. vol. Hollandaise Sauce , prepared
- 8 oz. vol. Wild Rice , prepared

#### Directions:

1. Cut tortillas into 1/2's. Place asparagus spears at the corner base of each tortilla half.
2. Brush tortillas with egg wash and tightly wrap tortilla around asparagus. Secure with a toothpick if not using egg wash.
3. Place in 350° fryer and fry until tortilla is just golden.
4. Remove from fryer and drain.
5. Mound rice on plate. Serve with grilled salmon, mazina blanketed asparagus, crab meat and side of hollandaise sauce.