

Culinary Competition



FEATURING

Fire Roasted Poblano Flank Steak Over Cheesy Potato Grits.

Gluten Free Greek Herb & Potato Crusted Lamb Tenderloin
with Potato Caviar & Refried Bean Cold Noodle.

Sous Vide Saffron Sea Bass with Orange Infused Tomato & Basil,
Zucchini Ribbons & Refried Bean Potato Pancake.

Tex-Mex Chicken & Waffles.

Poached Sockeye Salmon with Potato Crusted Vichyssoise,
Cherry Tomatoes & Shitake Mushrooms glazed in a
Roasted Potato Sauce & Scallions.

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Fire Roasted Poblano Flank Steak Over Cheesy Potato Grits

KRIS ANKENY, MS, RD, LD - Director Food & Nutrition Services
DUGAN WETZEL, ASCS - Culinary Coordinator/Chef

Reid Health, Richmond, IN



Full Recipe Prep: 35 min • Cook: 30 min • Yield: 12 portions

Component 1 Cheesy Potato Grits

3 Tbsp	Butter
2 Tbsp	Seeded Jalapeño peppers
8 each	Cloves of garlic, minced
7 cups	Low sodium chicken broth
2 ² / ₃ tsp	Skim Milk
1/2 tsp	Black pepper
1/2 cups	Quick corn grits
1 cup	Brilliant Beginnings® Mashed Potatoes (SKU 10630)
12 oz	Sharp Cheddar Cheese, grated
4 Tbsp	Fresh Cilantro, finely chopped

1. Finely chop seeded Jalapeño peppers.
2. Heat butter in a sauce pan over medium heat and then add peppers and garlic.
3. Cook until soft, approximately 3 min.
4. Add chicken broth, milk, black pepper, dry potato and grits.
5. Cook over medium heat, stirring constantly until mixture becomes a smooth creamy consistency, about 6-8 min.
6. Remove from heat, stir in grated cheese and chopped cilantro.

Component 2 Dark Chocolate Mole

3 cups	Low sodium chicken broth (divided)
8 each	Ancho chilies, stemmed, seeded
4 each	Poblano peppers
4 Tbsp	Canned chipotle peppers in sauce
6 each	Tomatillos, halved
1 1/2 cup	Santiago® Smart Servings™ Low Sodium Refried Beans (SKU 10302)
1 Tbsp	Canola oil
2 Tbsp	Ground cumin
1 Tbsp	Cinnamon
1 cup	Onion, diced
1 cup	Golden raisins
2 Tbsp	Minced garlic
1 Tbsp	Dried thyme
1.5 oz	Dark chocolate

1. Toast ancho chilies in a dry sauté pan over medium high heat until heated and aromatic, then transfer to blender.
2. Roast Poblano peppers on stove top using tongs over open flame or high heat burner, once blackened transfer to a bowl and cover tightly with plastic wrap.
3. Heat 3-cups of chicken broth and then add 2-cups to the blender.
4. Rehydrate beans in the additional 1-cup of chicken broth and then add to blender.
5. Clean skin off of blackened Poblano pepper, remove the stem and seeds and then add to blender along with the Chipotle peppers in sauce.
6. Allow ingredients to soak in blender until soft, at least 10 min., and then blend until smooth.
7. Cook tomatillos in a sauté pan until soft and blackened and then add to chili puree.
8. Heat canola oil in a skillet, and then add onions, golden raisins, garlic, cumin, thyme and cinnamon.
9. Cook until onions are translucent and then add this mixture to the chili puree in the blender.
10. Blend until all ingredients are smooth.
11. Pour puree into a sauce pan over medium heat.
12. Stir in dark chocolate and heat until the chocolate is melted and the mole is thickened.

Component 3 Grilled Spice Rubbed Flank Steak

2 Tbsp	Cooking spray
36 oz	Beef flank steak
3 Tbsp	White pepper
3 Tbsp	Black pepper
5 Tbsp	Garlic powder
2 tsp	Cayenne pepper
2 Tbsp	Dry mustard

1. Add dry spices to a small bowl and mix well.
2. Rub both sides of steak with the dry spice mixture.
3. Spray skillet with cooking spray set over medium heat.
4. Once the skillet is well heated, grill steak until desired level of doneness.
5. Remove from heat.
6. Let steak sit for approximately 10 min. and then slice cooked steak into strips

Component 4 Potato Onion Frites

1 cup	Golden Grill® Russet Hashbrowns (SKU 10084)	<ol style="list-style-type: none"> 1. Refresh hashbrowns potatoes according to directions on box. 2. After they have refreshed, press excess moisture out by squeezing the potatoes in paper towels. 3. Then toss potatoes with chopped onions and seasonings. 4. Spread mixture on a sheet pan and bake in a 400° F oven for 10-12 min. or until golden brown.
1 cup	Onions (<i>chopped into pieces the approximate size of the hash brown pieces</i>)	
1 tsp	Garlic powder	
1 tsp	Chili powder	

To Plate and Serve:

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| <ol style="list-style-type: none"> 1. Spoon cheesy potato grits on plate. 2. Place 3-oz of steak strips on top of the grits. | <ol style="list-style-type: none"> 3. Add about 1/4-cup of mole sauce over the steak strips. 4. Sprinkle the potato onion frites on the top as a garnish. |
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Gluten Free Greek Herb & Potato Crusted Lamb Tenderloin with Potato Caviar & Refried Bean Cold Noodle

TODD DAIGNEAULT, ASCS, CEC - Executive Chef
DANIEL KOUS, ASCS, CEC - Coordinator

Overlook Medical Center at Atlantic Health, Summit, NJ



Prep: 15 min • Cook: 25 min • Yield: 12 portions

Component 1 Gluten Free Greek Herbed & Potato Crusted Lamb Loin

6 each	Boneless single Lamb Tenderloin Roasts (3 ounces each), trimmed	1. Position a rack in the center of the oven and heat the oven to 375°F.
3 cups	Golden Grill® Russet Hashbrowns, (SKU 10084) roughly chopped	2. Arrange a flat roasting rack over a heavy-duty rimmed baking sheet.
1½ cups	Dijon mustard	3. In food processor place the hashbrown shreds coarsely grind to create a potato-like crumb then refresh in water.
8 Tbsp	Honey	4. Combine potato crumb, mustard, and honey into the scallion mixture and season to taste with salt and pepper.
½ cup	Chopped scallions (white and light-green parts only; from about 2 scallions)	5. Add fresh chopped, parsley, mint, and oregano mix well.
	Kosher salt, to taste	6. Divide the potato coating between the 6 lamb loins, gently pressing it on so that it covers the top and comes partway down the sides.
	Freshly ground black pepper, to taste	7. Roast or sauté the lamb until an instant-read thermometer inserted in the thickest part of a loin registers 110°-120°F for rare, 10 to 12 min., or 120°-125°F for medium rare, 15 to 25 min.
1½ cups	Chopped fresh flat-leaf parsley	8. Transfer the lamb to a cutting board and let it rest for 10 minutes before plate assembly.
1 cup	Chopped fresh mint	9. Gently Slice the lamb ½-inch thick and assemble on dinner plate.
¼ cup	Chopped fresh oregano	
2 cups	Corn starch	

Component 2 Potato Caviar Pearls

4 cups	Olive oil frozen (in glass or metal container for spherification)	1. Fill a tall glass open container with olive oil and place it into the freezer for at least 30 min. The oil needs to be very cold so the potatoes will cool before they reach the spherification of container.
2 cups	Brilliant Beginnings® Mashed Potatoes (SKU 10630)	2. Once the oil is cold and chilled you may continue making the potato caviar pearls.
5 cups	Whole milk	3. Add the milk and sour cream to a pot; bring to a boil while stirring.
10 Tbsp	Sour cream	4. Once it begins to boil, add potatoes let cook 5 min. until potatoes becomes diluted.
8 Tbsp	Agar Agar	5. Add Agar Agar and cook additional 2 min.
		6. Remove from the heat and let it cool slightly.
		7. Drip the hot liquid using a baster or syringe into the cold olive oil. It's best to try to produce drops of equal size but you can always sort them into different sizes of Potato caviar pearls when done.
		8. Once all the pearls are made, remove them with perforated spoon from the olive oil.
		9. Rinse them in cold water bath set aside for plate assembly.
		10. Reheat as needed.

Component 3 Refried Bean Cold Noodle

2 cups	Santiago® Smart Servings™ Low Sodium Refried Beans (SKU 10302)	<ol style="list-style-type: none"> 1. Place cold water and ice in a bowl. 2. Set aside for jellification 3. In a pan, place 1/2-cup of beans and 1 1/2-cups of water, cook until tender. 4. Puree in blender until smooth. 5. Return to heat. 6. Prepare bean liquid to jellify. 7. Add and combine the Agar Agar to pureed bean liquid. 8. Bring to a boil for approximately 2 min. stirring constantly with a whisk. 9. Take off the heat let sit 2 min. 10. Fill the syringe with the red bean preparation and connect the rolled tube to it then gently fill tube. 11. Disconnect the tube from the syringe and place the tube in the iced water. 12. Let it rest for 1-2 min. 13. To remove formed chilled noodle fill the syringe with air and connect it again with the tube. 14. Press on the syringe pump and expel the spaghetti out of the tube. When possible expel directly onto the serving dish. 15. Repeat as many times as tubes you have or required spaghetti.
3 1/2 cups	Water	
8 Tbsp	Agar Agar	

Component 4 Kale & Cilantro Slaw

2 cups	Kale chiffonade	<ol style="list-style-type: none"> 1. Cut the kale leaves, stack leaves and roll into cigar then slice into chiffonade ribbons. 2. In a medium size bowl combine lime juice, cilantro leaves, mustard, vinegar, olive oil, agave, and stir until everything is well combined. 3. Add kale and stir until mixed well.
3 tsp	Fresh squeezed lime juice	
1/4 cup	Fresh cilantro leaves whole, picked	
8 Tbsp	Olive oil extra virgin	
2 Tbsp	Apple cider vinegar	
1 Tbsp	Agave	

Component 5 Greek Mint & Oregano Pesto

2 cups	Packed fresh mint leaves, rinsed and dried	<ol style="list-style-type: none"> 1. Place mint, oregano, garlic and lemon zest into food processor. 2. Pulse until everything is finely chopped, about 5, 1-second pulses, scraping down sides of bowl as necessary. 3. With the food processor running, pour oil through processor feed in a slow, steady stream. 4. Keep food processor running until smooth, stopping to scrape down sides of bowl as necessary. 5. Add in feta and lemon juice; pulse to combine. 6. Season with salt and pepper to taste. 7. Set aside until ready to use for plate assembly.
1 cup	Fresh oregano leaves, rinsed and dried	
3 each	Medium garlic cloves	
4 Tbsp	Lime juice	
1/2 tsp.	Lime zest from 1 Lime	
1 1/2 cups	Extra virgin olive oil	
1/4 cup	Crumbled Feta cheese	
	Kosher salt, to taste	
	Fresh ground black pepper, to taste	

Sous Vide Saffron Sea Bass with Orange Infused Tomato & Basil, Zucchini Ribbons & Refried Bean Potato Pancake

TIMOTHY GEE, CEC - Executive Chef
MICHAEL KASPEREK - Executive Sous Chef

Robert Wood Johnson University Hospital, New Brunswick, NJ

Prep: 20 min • Cook: 25 min • Yield: 12 portions



Component 1 Saffron Sea Bass

12 each	4-oz Sea Bass	<ol style="list-style-type: none"> In a sauté pan combine all ingredients and stir until butter is melted. Pour mixture into 3 separate vacuum bags with 4 pieces of sea bass in each bag and vacuum seal. Chill until ready to cook. Submerge bags into 140°F immersion circulator controlled water bath for 20 min. When finished open bag and reserve liquid for plating. Torch sea bass for color and caramelization.
5 ¹ / ₄ cups	Vegetable stock	
1 Tbsp	Saffron	
4 Tbsp	Orange zest	
2 Tbsp	Garlic, sliced	
4 Tbsp	Shallot, minced	
4 Tbsp	Butter	
³ / ₄ tsp	Salt	
4 Tbsp	Red Amaranth (<i>for plating</i>)	

Component 2 Orange Infused Tomato & Basil

2 tsp	Olive oil	<ol style="list-style-type: none"> In non-stick sauté pan toast garlic in olive oil until golden brown. Add shallots and water and cook on high for four minutes. Add remaining ingredients and stir to combine, turn off the heat. Place into vacuum seal bag and cook in 140°F immersion circulator controlled water bath for 12 min.
2 Tbsp	Garlic, sliced	
3 Tbsp	Shallots, bruniose	
3 Tbsp	Orange zest	
³ / ₄ cup	Cherry tomato, cut in half	
3 Tbsp	Basil, chiffonade	
8 Tbsp	Water	
1 tsp	Black pepper	

Component 3 Zucchini Ribbons

3 each	Zucchini	<ol style="list-style-type: none"> Trim ends of zucchini. Mix together lemon zest, parsley & olive oil and rub on zucchini. Place into vacuum seal bag and cook in 140°F immersion circulator controlled water bath for 12 min. Remove from bag. Using a vegetable peeler start from outside and peel zucchini making the ribbons.
3 Tbsp	Lemon zest	
3 Tbsp	Parsley	
1 tsp	Olive oil	

Component 4 Refried Bean Potato Pancake

6 cups	Golden Grill® Russet Hashbrowns (SKU 10084)	<ol style="list-style-type: none"> Combine prepared hash browns and refried beans. Fry 12 pancakes in cast iron pan until golden brown and crispy on both sides.
3 cups	Santiago® Smart Servings™ Low Sodium Refried Beans (SKU 10302)	
1 Tbsp	Canola oil	

To Plate & Serve:

<ol style="list-style-type: none"> Place refried bean potato pancake on bottom of plate. Layer zucchini ribbon on top of pancake. Place torched Sea Bass on top of zucchini ribbons. 	<ol style="list-style-type: none"> Top with orange infused tomato & basil mixture. Finish plate with red amaranth micro greens and saffron poaching liquid drizzle.
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Tex-Mex Chicken and Waffles

JOHN GRAZIANO, CDM, CFPP - Executive Chef
 JASON NYMAN - Patient Services Manager

The Valley Hospital, Ridgewood, NJ



Prep: 1 hr 40 min • Cook: 50 min • Yield: 12 portions

Component 1 Chicken Tinga

2 lbs	Chicken Thighs, Boneless/ Skinless
2 cups	White wine
3 cups	Water
2 oz	Onion, large, diced
3 each	Garlic cloves, whole
1/4 tsp	Salt

Sauce

3 oz	Chipotle pepper (can in adobo sauce)
6 oz	Tomato puree, can
1 cup	Chicken broth (see above)
2 oz	Onion, small dice
2 each	Garlic cloves, minced
1 Tbsp	Cilantro, minced
1/4 tsp	Salt
1 Tbsp	Canola oil

Garnish

1/2 cup	Fresh tomato, diced
1 Tbsp	Cilantro, minced
1 Tbsp	Scallions, sliced
1 Tbsp	Fresh lime juice

1. Place chicken thighs, water, wine, salt, large diced onion, and 3 whole cloves of garlic in a pot.
2. Cook on low flame until chicken has fully cooked to 165 ° F (about 20 min).
3. Remove chicken from liquid and allow to cool.
4. Separate onion and garlic from liquid.
5. Save cooking liquid for sauce.
6. In a food processor add the cooked onions, cooked garlic, chipotle peppers with adobo sauce, salt, tomato puree and 1-cup of cooking liquid.
7. Puree until smooth.
8. Once chicken has cooled, shred chicken by hand.
9. In a sauté pan on medium heat, add oil and lightly sauté small diced onion and minced garlic.
10. Once sautéed, add shredded chicken and sauce.
11. Slowly cook for 15 min. until chicken is fully coated and sticky.
12. Add cilantro to chicken and taste for seasoning. If chicken is too dry add a little more of the cooking liquid.
13. In a separate bowl, mix together diced fresh tomato, lime juice, cilantro and scallions.
14. Once chicken is plated add this mixture to the top.

Recipe continues on next page...

Component 2 Potato & Cornmeal Waffle

3½ cups	Buttermilk	<ol style="list-style-type: none"> 1. Add all dry ingredients to bowl and mix. 2. Add buttermilk, water and oil to dry ingredients. Mix well. Let sit for 15 min. 3. Whip egg whites until firm peaks are formed. 4. Gently fold in egg whites to rest of mix. 5. Use 4-oz of batter per waffle. 6. Using a waffle maker cook until golden brown. 7. Drizzle with honey. Serve immediately.
2 cups	Water	
10 each	Egg whites	
⅓ cup	Canola oil	
3 cups	Flour, all-purpose	
1 cup	Cornmeal, coarse	
1 cup	Brilliant Beginnings® Mashed Potatoes (SKU 10630)	
4 Tbsp	Sugar	
4 Tbsp	Baking powder	
2 Tbsp	Baking soda	
¼ tsp	Kosher salt	
3 Tbsp	Chives, minced	
3 Tbsp	Cumin, ground	
2 tsp	Chipotle powder	
2 tsp	Chili powder	
3 Tbsp	Honey	

Component 3 Refried Bean Tortilla Cup

½ cup	Santiago® Smart Servings™ Low Sodium Refried Beans (SKU 10302)	<ol style="list-style-type: none"> 1. Combine refried beans, flour, salt and baking powder in a food processor and blend until you have a crumbly texture. 2. Add oil and water and blend until a dough ball forms. 3. Remove from food processor; form into 12 small balls and let rest for 10 min. 4. Flour your work surface and using a rolling pin roll each ball into a very thin round circle. 5. Lightly pan fry on low heat just until tortilla is very lightly cooked on both sides. Let cool. 6. Using a cupcake pan, gently fold tortilla into a bowl shape. 7. Shape aluminum foil into balls and stuff inside the tortilla to help to hold the shape. 8. Bake at 350°F until crispy (about 10 min). 9. Remove, let cool and gently remove aluminum foil balls.
1 cup	Flour	
⅛ tsp	Salt	
⅛ cup	Vegetable oil	
1 tsp	Baking powder	
½ cup	Warm water	

Component 4 Roasted Corn Salsa

4 ears	Fresh corn	<ol style="list-style-type: none"> 1. Using a chef knife, separate corn kernels from the ears of corn. 2. Place a medium sauté pan on high heat. Add oil and corn kernels. 3. Allow corn to get a bit charred before stirring. 4. Add salt and pepper to corn and set aside to cool. 5. Once corn has come to room temperature, add rest of ingredients and toss together. 6. Let sit for at least 15 min. prior to serving.
1 tsp	Canola oil	
1½ cups	Jicama, small dice	
¼ cup	Green bell pepper, julienned	
¼ cup	Red bell pepper, julienned	
1 Tbsp	Scallions, sliced	
½ cup	Cilantro micro green	
2 each	Lime juice, fresh	
1 oz	White vinegar	
⅛ tsp	Salt	
¼ tsp	Black pepper	

Component 5 Potato Crisp Garnish

1.7 oz	Brilliant Beginnings® Mashed Potatoes (SKU 10630)	<ol style="list-style-type: none"> Mix potatoes with 1-cup of boiling water. Stir, cover and let sit for 12 min. Combine the completed potatoes, lime zest and cilantro in a food processor and start blending. Slowly add the remaining ½-cup of the hot water and let blend for 1 minute. Scrape the sides of the bowl and let blend until completely smooth. Pour into a squeeze bottle and let rest for 5 min. On a greased parchment paper draw individual garnish type designs. Season with salt and bake at 350°F until crispy (about 15 min). Remove and let cool.
1½ cups	Boiling water	
⅛ tsp	Salt	
1 each	Lime zest	
½ cup	Cilantro, chopped	

Component 6 Cilantro & Lime Yogurt

12 oz	Greek low-fat plain yogurt	<ol style="list-style-type: none"> Squeeze the juice from two limes. Add all ingredients together and mix well.
2 each	Lime juice	
1 Tbsp	Cilantro, chopped	
¼ tsp	Salt	
1 tsp	Pepper	

Component 7 Refried Bean & Parsnip Mash

3 cups	Santiago® Smart Servings™ Low Sodium Refried Beans (SKU 10302)	<ol style="list-style-type: none"> Place 3-cups of beans in a stainless steel pan and add 2½-cups of boiling water. Cover and let sit for ten minutes. Place parsnips in a pot, add 2 teaspoons of salt and cover with water. Bring to a boil and cook until parsnips are tender. About 15 min. Drain parsnips and use a ricer to mash. Fold parsnips with refried beans and serve hot.
2½ cups	Water, boiling	
4 cups	Parsnips, peeled/large dice	
¼ tsp	Salt	

To Plate & Serve:

<ol style="list-style-type: none"> Place refried bean and parsnip mash on plate. Place chicken tinga on top of refried bean and parsnip mash. Place refried bean tortilla on plate and fill with roasted corn salsa. Cut waffle into ¼'s and place on plate. 	<ol style="list-style-type: none"> Garnish top of chicken tinga with cilantro lime cream and diced tomato/cilantro mixture. Place potato crisp garnish on top of chicken tinga. Drizzle waffle with honey. Serve dish warm.
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Poached Sockeye Salmon with Potato Crusted Vichyssoise, Cherry Tomatoes & Shiitake Mushrooms glazed in a Roasted Potato Sauce & Scallions

DREW PATTERSON, CEC, CCA - Culinary Director
JACOB KUCHAN, Assistant Sous Chef

Wexner Medical Center at Ohio State University, Columbus, OH



Prep: 60 min • Cook: 10 min • Yield: 4 portions

Component 1 Poached Sockeye Salmon

4-5.5 oz	Skinless fillets of Sockeye salmon	<ol style="list-style-type: none"> 1. Slice lemon and lime into 1/8-in. pieces and place in the water. 2. Bring water to 160°F over medium heat in a medium sauce pan. 3. Place salmon in water and poach to desired doneness (5-7 min. for well done).
1 each	Lemon	
1 each	Lime	
1200 g	Water	

Component 2 Vichyssoise

128 g	Water	<ol style="list-style-type: none"> 1. Bring water to boil in a small sauce pan. 2. Pour the boiling water over the potatoes and allow to steep for at least 12 min. 3. Meanwhile, sweat diced leeks in oil over medium-low heat until soft but not colored. 4. Combine potatoes, their soaking water, the sweated leeks, and the kosher salt in a blender and blend until fully combined. 5. While blending, drizzle xantham gum into the vichyssoise and allow to blend for a full minute afterwards. 6. Pour finished vichyssoise into half-sphere molds, wrap tightly in plastic wrap, and place in the freezer.
12 g	Brilliant Beginnings® Mashed Potatoes (SKU 10630)	
2 g	Leek whites, diced	
800 mg	Olive oil	
240 mg	Kosher salt	
16 mg	Xantham gum	

Component 3 Potato Crust

500 g	Water	<ol style="list-style-type: none"> 1. Bring water to boil in a medium sauce pan. 2. Add Methylcellulose SGA7C and whisk for a full minute. 3. Pour Methylcellulose solution into a stainless steel bowl and place bowl into an ice bath. 4. Methylcellulose solution is fully hydrated and ready to use when clear. 5. Whisk eggs and place in a wide, high sided container. 6. Place flour in a similar container. 7. Add potatoes to a spice grinder or food processor and grind to fine breadcrumb size. 8. Pour the ground potatoes into a container similar in size to the ones used for flour/eggs. 9. Heat vegetable oil to 350°F in a high sided pot or deep fryer. 10. Coat the frozen vichyssoise demi-spheres in the Methylcellulose solution. 11. Move to container containing flour and coat evenly. 12. Move to container containing egg and do the same. 13. Move the dredged demi-spheres to the potatoes and coat evenly. 14. Fry the potato crusted spheres in vegetable oil for 3-5 min.
10 g	Methylcellulose SGA7C	
100 g	A.P. Flour	
4 each	Eggs	
200 g	Brilliant Beginnings® Mashed Potatoes (SKU 10630)	
A.N.	Vegetable oil	

Component 4 Cherry Tomatoes

20 each	Cherry tomatoes (<i>Multi-Colored</i>)	<ol style="list-style-type: none"> 1. Bring water to boil in a medium sauce pan. 2. Meanwhile, score a shallow x in the bottom of each tomato with a sharp knife. 3. Prepare an ice bath. 4. Add scored tomatoes to boiling water for 15 sec. 5. Remove and place in ice bath. 6. Once cool, carefully peel the skin off of each tomato.
1000 g	Water	

Component 5 Shiitake Mushrooms

12 each	Stemmed caps	1. Slice mushroom caps into 1/2-inch thick slices
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Component 6 Roasted Potato Sauce

800 g	Water	<ol style="list-style-type: none"> 1. Bring water to boil in a small sauce pan. 2. Meanwhile, toast potatoes over high heat in a dry skillet, stirring constantly, until golden brown. 3. Add toasted potatoes to boiling water and remove from heat. 4. Allow to steep for 10 min. 5. Strain liquid through a fine mesh strainer into a clean container, pressing down with a spatula to extract all liquid. 6. Season with lime juice and salt. 7. Add Roasted Potato Sauce to a sauté pan along with tomatoes and mushrooms and place over medium heat. 8. When edges of the pan begin to bubble, add butter and toss several times to glaze vegetables.
20 g	Brilliant Beginnings® Mashed Potatoes (SKU 10630)	
1 g	Lime juice	
600 mg	Kosher salt	
12 g	Butter	

Component 7 Scallions

1 bunch	Scallions	1. Slice scallions thinly on the bias (1/8 - 1/4 inch).
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To Plate & Serve:

<ol style="list-style-type: none"> 1. Place poached salmon to the right side of the plate. 2. Spoon glazed tomatoes and mushrooms just to the left of poached salmon. 	<ol style="list-style-type: none"> 3. Place 3 potato crusted demi-spheres on plate (one on top of salmon, one slightly off salmon, and one on glazed vegetables). 4. Spoon excess roasted potato sauce around the outside of plate, and arrange sliced scallions on and around salmon and vegetables.
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