



potatoes | avocados | fruits | vegetables | grains

fall harvest

MOREL WAFFLE MASH STACKER WITH SHRIMP, SCALLOPS & LOBSTER

A roasted garlic mashed & morel waffle, stacked with seafood and white wine cream sauce – the perfect brunch.



ON-TREND: EXTREME INDULGENCE

INGREDIENTS (16 ENTRÉE SERVINGS)

5 lb. bag	Simplot Farmhouse Originals™ Roasted Garlic Mashed Potatoes (10071179022770)
¼ cup	Butter, melted
¼ cup	Garlic, minced
1 cup	Flour
4	Eggs
1 cup	Chives
1 cup	Morel Mushrooms, chopped
¾ cup	Parmesan Cheese, shredded
8 cups	White Wine and Butter Cream Sauce, prepared
38	Shrimp, sautéed
38	Scallops, seared
8	Lobsters, steamed and sliced into 10 medallions per lobster

PREPARATION

1. Prepare and heat **Simplot Farmhouse Originals™ Roasted Garlic Mashed Potatoes** according to package directions. Allow to cool.
2. Place into medium bowl and add melted butter, garlic, flour, eggs, chives, mushrooms and parmesan cheese. Fold together until well incorporated.
3. Place ½ cup of mixture into a well-seasoned waffle maker; cook until crisp and golden.
4. Place one waffle onto plate and ladle ½ cup of cream sauce onto plate. Place 3 shrimp, 3 scallops, and 5 slices of lobster medallions onto plate. Serve hot.

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