



Mushroom Loaded Sweet Puffs

NEW

Sweet potato puffs topped with pickled onion, mushrooms, and aioli.

INGREDIENTS

- 6 oz Lamb Weston® Sweet Potatoes Mini Tater Puffs™ (L0094)
- 2 oz Oyster mushrooms - sliced
- 1 oz Olive oil
- 1 oz Red onion
- 1 cup Red wine vinegar
- ¼ cup Sugar
- 1 tbsp Salt
- 1 cup Water
- 2 oz Aioli

DIRECTIONS

For the mushrooms:

1. Heat sauté pan with olive oil, add sliced mushrooms, and season. Sauté until softened, add water if browning too quickly.

For the onions:

1. Julienne onions, place in container. In sauce pot heat vinegar, water, sugar, and salt, and stir until salt and sugar are dissolved.
2. Pour hot brine over onions and chill.

Build:

1. Cook Tater Puffs™ to manufacturer's specifications.
2. Top with hot mushrooms, pickled onions, and aioli.

Yield

1 portion