

Shrimp and Wild Rice Waffles

Servings: 8 to 12

INGREDIENTS

Waffles

- 2 T Roseli® olive oil
- 1 ea Spanish onion, finely chopped
- 2 ea garlic cloves, finely chopped
- 2 c cooked wild rice
- 1 ¼ c all-purpose flour
- 2 t baking powder
- ¼ t baking soda
- 1 c Glenview Farms® milk
- ¼ c Glenview Farms buttermilk
- 2 ea large eggs

Shrimp

- 24 ea Bluewater® coconut shrimp
- Optimax® oil, for frying
- Pacific Jade® sweet chili sauce

PREPARATION

Heat olive oil in a large, nonstick skillet over medium-high heat. Add onions and cook, stirring until lightly browned. Add garlic and cook for one minute more. Add wild rice and stir just until the mixture is well combined; season well with salt and pepper to taste. In a large bowl, whisk together flour, baking powder and baking soda. In another bowl, beat together milk, buttermilk and eggs. Pour liquid ingredients over dry ingredients and whisk until just combined. Stir in wild rice mixture.

Lightly oil the grids of Belgian waffle iron, if needed. Spoon out 1 c of batter onto hot iron. The batter will be thick, so spread with a metal spatula. Close lid and bake until the waffle is golden and crisp. Remove from the iron and cut into quarters.

Fry coconut shrimp until golden brown. Serve 2 to 3 on a wild rice waffle and drizzle with sweet chili sauce. Garnish with chopped chives or scallions.

