

## Cheddar & Chive Lox Waffles



Servings:

**4**

Prep Time:

**5 minutes**

Cook Time:

**10 minutes**

### Ingredients

- 1 cup **Kodiak Power Cakes Waffle Mix**
- 3/4 cup **Milk**
- 1 **Egg**
- 1 tbsp **Oil**
- 2 tbsp **Chives**, thinly sliced
- 1/2 cup **Shredded Cheddar Cheese**
- 4 oz **Cream Cheese**, softened
- 1 package **Ducktrap Cracked Pepper & Garlic Smoked Salmon**
- 1 tbsp **Chives for Garnish**, thinly sliced

### Method of Preparation

#### Step 1

Combine Kodiak mix, milk, egg, and oil together in a bowl.

#### Step 2

Fold in cheddar cheese and chives.

#### Step 3

Preheat waffle iron and spray with nonstick spray. Work in batches.

Add batter and cook until golden brown. (Follow waffle iron's cooking instructions)

#### Step 4

Remove waffle from iron and cool slightly.

Spread cream cheese.

#### Step 5

Top with lox and garnish with additional chives.

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