

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
- ½ 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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