

# Japanese Kani Salad

Item:  
Saladmachine  
Salad bowl



## INGREDIENTS:

- 18 - 20 pcs Kani or imitation crab sticks (shredded)
- 1 pc Carrots (cone # 2)
- 1 pc English cucumber (cone # 2)
- 1 medium ripe mango (cone #2)
- Head of kettuce (cone #4)
- Lemon extract
- 1 tsp. Sesame oil
- Black pepper
- Seaweed toppings
- 2 Tbsp of Kewpie Mayonnaise

## INSTRUCTIONS:

- Using the saladmaster food processor, shred the Ingredients using the suggested cones.
- Combine all ingredients and serve cold and fresh on a salad bowl



# Creamy Spinach & Mushroom Pasta

Item:  
MP5

## INGREDIENTS:

- Box of Penne pasta
- Diced onions
- Minced Garlic
- Shredded leftover rotisserie chicken
- Button mushrooms (cone #4)
- Bag of fresh baby spinach
- Gage Greek yogurt 215grms
- Sweet smoked paprika 1/2 tsp
- Sea salt
- Black pepper
- Chopped fresh parsley
- Alfredo sauce
- Block of mozzarella and provolone (cone#1)



## INSTRUCTIONS:

- Using the MP5 (start on a cold pan)
- Combine all ingredients and set timer to 350F when vapo valve clicks lower it down to 224F for 15mins
- On the last 5 minutes add the bag of spinach and cheese



# Halo Halo Turon

Items:

EOC

Turner



## INGREDIENTS:

- 1 Can ube condensed
- 1 Can Jack fruit (slice)
- 1 Can sweetend shredded buko meat
- 1 jar ube halaya
- 1 jar red bean
- 3 pieces banana plantain
- 1 big sweet potato
- Eggroll wrapper..

## INSTRUCTIONS:

- Steam the plantain and sweet potato and mashed it. Mixed it with the rest of the ingredients. Wrap and fry.

