



Potato, Peas & Carrot Lox

By Chef Katie Mae, TheCulinaryGym.com

Makes 4 servings | Ready in 55 minutes

INGREDIENTS

For the carrot lox:

- 1¼ cup water
- ¼ cup apple cider vinegar
- 2 Medjool dates, pitted
- ½ sheet toasted nori
- 1 teaspoon stone-ground mustard
- ½ teaspoon liquid smoke or smoked paprika
- 3 large (thick) carrots

For the pea spread:

- 2 cups frozen peas, thawed
- 1 small shallot, chopped
- 1 large clove garlic, chopped
- ½ lime, juiced

For the potato waffles:

- 4 large Yukon Gold potatoes, cooked

For the assembly:

- 1 sandwich tomato, sliced (use heirloom for the best flavor)
- Several thin slices of red onion
- Kelp flakes for garnish

DIRECTIONS

- To make the carrot lox:** Place the water, vinegar, dates, nori, mustard, and liquid smoke into a blender. Blend until smooth.
- Use a mandolin to slice the carrots lengthwise into thin, wide strips.
- Place the carrots in a narrow baking dish. Pour in the marinade, covering the carrots as best you can. Set aside for 30 minutes as the carrots marinate.



4. Preheat the oven to 375°F. Line a rimmed baking sheet with parchment paper. Turn on the waffle iron and let it preheat.
5. **To make the pea spread:** Place the peas, shallot, garlic, and lime juice in a food processor fitted with the S blade. Process until the peas are smooth, and then transfer the mixture to a small bowl.
6. Spread the carrot strips across the baking sheet in a single layer. It's okay if they overlap slightly. Cover lightly with foil (make sure it doesn't touch the carrots). Bake for 30 minutes, then remove the foil and bake for 15 more minutes.
7. **To make the potato waffles:** About 5 minutes before the carrots are done, place the precooked potatoes into the waffle iron. Toast the potatoes for 5 to 10 minutes, depending how browned you like them. When the potato waffles are done, gently lift the lid and use a fork to help release them from the top half of the waffle iron without tearing, and transfer them to a plate.
8. **To assemble:** Add a layer of the Sweet Pea Spread across each potato waffle. Then add a couple slices of red onion, a slice of tomato, and a few strips of the carrot lox. For smaller lox pieces, just break the carrot strips into shorter sections.
9. Sprinkle with the kelp flakes and serve promptly.
10. Store any extra pea spread, and carrot lox in separate airtight containers in the refrigerator for up to 4 days.

CHEF'S NOTES:

The recipe calls for a waffle iron, but any panini press, George Forman grill, or something similar will also work to flatten and toast the potatoes.