



Asian Puff Pileup

Shredded chicken, red and green peppers, water chestnuts, sweet and sour sauce, fried wonton strips

INGREDIENTS

2 lbs. Lamb's Supreme® Tater Roundabout® (A26)

Sweet and Sour Sauce

2 pan seared chicken breasts – shred and keep warm

1 red bell pepper - julienned

1 green bell pepper – julienned

1/2 cup sliced water chestnuts

1/4 cup sliced green onions

1 cup fried wonton strips

1/4 cup toasted sesame seeds

DIRECTIONS

1. Prepare Lamb's Supreme® Tater Roundabout® according to manufacturer's instructions, keep warm.
2. In medium bowl, place shredded chicken, water chestnuts, bell peppers and 3-4 Tbsp. of sweet and sour sauce.
3. Toss together to blend sauce with ingredients
4. On each of 4 plates place 1-1 1/2 cups tater roundabouts.
5. Top with 1/4 chicken mixture.
6. Top chicken mixture with the remaining bell peppers.
7. Drizzle more of the sweet and sour sauce over bell peppers.
8. Place wonton strips on top of each plate and garnish with the toasted sesame seeds.

Yield

4 portions