



## Buffalo Chicken Fries

Lamb's Seasoned® Seashore-Style® Flats topped with pulled chicken tossed in buffalo sauce, drizzled with blue cheese sauce and topped with green onions.

### INGREDIENTS

- 10 oz. Lamb's Seasoned® Seashore-Style® Flats (SS102)
- 6 oz. chicken breast and thighs, pulled and hot
- 3 oz. buffalo sauce
- 2 oz. whole milk
- 1/2 oz. roux
- 3 oz. blue cheese
- Salt & pepper to taste
- 1/2 oz. green onions, cut on the bias

### DIRECTIONS

1. Prepare the Lamb's Seasoned® Seashore-Style® Flats to manufacturer directions.
2. Toss pulled chicken in the buffalo sauce until coated and add to the fries.
3. Heat milk until just below the boil, whisk in roux until thickened. Add blue cheese, salt and pepper and mix until combined. Drizzle over the fries and season to taste.
4. Garnish with green onions serve immediately.

### Yield

1 portion