LambWeston®
POSSIBILITIES IN POTATOES

Fajita Fries

Surprise and delight with this tasty recipe

INGREDIENTS

16 oz Lamb Weston Crispy on Delivery™ 3/8" Regular Cut skin-on (LW201)

8 oz Seasoned fajita chicken

½ Red bell pepper, sliced

½ Green bell pepper, sliced

¼ Onion, sliced

Fajita seasoning and lime wedges

DIRECTIONS

1. Set pan to high heat and cook chicken first, set aside.
2. Use the same pan for onions, and bell peppers, start with onions first then add in bell peppers.
3. Add fajita seasoning.
4. Add chicken back and sizzle on high heat.
5. Cook fries to manufacture's specification.
6. Fry Lamb Weston Crispy on Delivery™ 3/8" Regular Cut Skin on.
7. Plate fries and top with chicken fajitas
8. Finish with lime.

Yield

2 portions