



Maple Gochujang Wedges

NEW

Crispy Lamb Weston Ranch Seasoned Wedges™ tossed in a Smokey Maple Gochujang sprinkled with a savory Dukkah

INGREDIENTS

- 8 oz Lamb Weston Seasoned Wedge Cut Ranch™ (R12)
- ¼ cup raw hazelnuts
- ¼ cup raw pistachios
- 3 tablespoons sesame seed
- 3 tablespoons fennel seed
- ½ teaspoon ground coriander
- ½ teaspoon ground cumin
- ½ teaspoon salt
- 2 tablespoons gochujang
- 1 tablespoon maple syrup
- 1/2 tablespoon rice wine vinegar
- ½ teaspoon liquid smoke
- Scallion, to taste

DIRECTIONS

1. Begin by preparing the Dukkah. Toast the hazelnuts, pistachios, sesame seeds and fennel seeds in a small skillet over medium heat until fragrant. Transfer the toasted nuts and seeds into a food processor and add the coriander, cumin and salt. Pulse the food processor until fine.
2. For the Smokey Maple Gochujang sauce, whisk together the gochujang, maple syrup, rice wine vinegar, and liquid smoke. Set aside.
3. Cook fries to manufacturer's specifications.
4. Toss fries in the maple gochujang sauce, top with the hazelnut and pistachio Dukkah, and scallion to taste.

Yield

2 servings