



Greek Fried Crinkle Cut Potatoes

INGREDIENTS

- 1 1/2 Tbsp. (13 g) chopped garlic
- 2 Tbsp. (4 g) fresh chopped marjoram
- 2 Tbsp. (6 g) fresh chopped oregano
- 1 Tbsp. (3.4 g) fresh chopped rosemary
- 3 Tbsp. (45 mL) fresh lemon juice
- 3/4 tsp. (4 g) kosher salt
- 1/2 cup (120 mL) extra virgin olive oil
- Feta cheese, as needed
- Lamb's Supreme[®] 1/2" Crinkle Cut (C93)

DIRECTIONS

1. In a bowl of a food processor, pulse garlic, fresh herbs, lemon juice and salt to combine.
2. With the processor on, pour the olive oil through the feed tube in a slow, steady stream.
3. Toss about 4 oz. (120 g) prepared Lamb's Supreme[®] Crinkle Cut fries with 1 Tbsp. (15 mL) Greek Pesto.
4. Sprinkle with about 1 Tbsp. (15 g) crumbled feta cheese and serve.

Yield

1 portion