



Jamaican Jerk Chicken Fries

Extra crispy fries topped with Jamaican Jerk chicken thighs and mango salsa.

INGREDIENTS

Jamaican jerk chicken and seasoned fries

- 3 chicken thighs, skin on bone-in
- 5 tbsp Spiceology® Jamaican Jerk seasoning
- 2 tbsp Vegetable oil

24 oz Lamb Weston® Colossal Crisp 3/8" Regular Cut (C0057)

Mango salsa

- 2 cups Mango, diced
- 1/2 cup Roma tomatoes, diced
- 1/4 cup Red onion, diced
- 1/4 cup Cilantro, chopped
- 1 tsp Sea salt
- Juice of 1 lime

DIRECTIONS

Jamaican jerk chicken and seasoned fries directions:

- 1. Rub each chicken thigh on all sides with 1 tbsp Jamaican Jerk seasoning each and set aside.
- 2. Using a cast-iron skillet, drizzle with 2-3 tbsp oil and place the seasoned chicken thighs in the skillet on medium-high heat.
- 3. Cook for 4-6 minutes flipping chicken and cooking for another 4-6 minutes. Continue cooking until the internal temperature reaches 165°F.
- 4. Season fries with remaining seasoning as desired.

Mango salsa directions:

1. Mix all ingredients and place off to the side.

Yield

4 portions