



Mexican Street Corn Loaded Fries

Crispy scoop fries loaded with creamy elote corn

INGREDIENTS

- 2 lbs Fire grilled corn, prepared
- 1 Jalapeno, minced
- 1 cup Mayo
- 1 tbsp Tajin
- 3 Limes, juiced
- 2 cups Cotija
- 1 cup Crema
- 6 oz Lamb Weston Stealth Fries™ Potato Dippers ™ (S0018)

DIRECTIONS

- 1. Cook fries to manufacturer's specifications.
- 2. Combine prepared corn with mayo, tajin, lime juice, and half of the cotija.
- 3. Mix until well combined.
- 4. Top cooked fries with corn mixture, garnish with a drizzle of crema and more cotija.

Yield

1 quart elote