



Brazil Papas de Bacalhau

Celebrate Latin America flare with these tasty flavors on your menu.

INGREDIENTS

8 oz Lamb Weston® Stealth Fries® Potato Dippers® (S0018)

- 4 oz Cod
- 2 Tablespoons Flour
- 2 Tablespoons Cornstarch
- 1 teaspoon Dried roasted garlic
- 1 teaspoon Dried oinced onion

Salt & pepper to taste

Aioli sauce (mayo & garlic)

Freshly chopped parsley

DIRECTIONS

- 1. Cook fries to manufacturer's directions.
- 2. Season cod and coat with flour and cornstarch, then deep fry at 350°F for about 4-5 minutes.
- 3. Remove from fryer and set aside.
- 4. With two forks, flake cod then add on top of fries and drizzle with Aioli.
- 5. Garnish with freshly chopped parsley.
- 6. Serve with a wedge of lime.

Yield

1-2 portions