LambWeston®
POSSIBILITIES IN POTATOES

Jones Specialty Foods Chicken & Pork Debris Fries

Chicken & Pork Debris Fries topped with shredded cheese, cheese and fresh parsley.

This recipe was created by Jones Specialty Foods, a People's Choice winner from our FryDay Night Tour recipe contest.

INGREDIENTS

4 1/2 cups Lamb Weston® Stealth Fries® 3/8" Regular Cut Skin-On (S19)

6 deep fried chicken strips

6 oz. pulled pork

1/2 cup BBQ sauce

1/4 cup mild shredded cheese

2 cups queso cheese sauce

2 tbsp. chopped fresh green onions

Jalapeño peppers (optional)

1 tsp. Louisiana hot sauce (optional)

Salt and pepper to taste

DIRECTIONS

1. Prepare Lamb Weston® Stealth Fries® Potato Dippers® according to package instructions.

2. Season them with salt to taste while they are still hot.

3. Toss the fries gently to ensure they are evenly coated with salt.

4. Spread the French fries on plate.

5. Sprinkle shredded cheese and cheese sauce over the fries, allowing the shredded to melt slightly.

6. Top the fries with chicken strips, pulled pork & BBQ sauce.

7. Garnish with fresh parsley.

8. Drizzle the sauce over the top.

9. Serve and enjoy!

Yield

1 portion