



Citrus Sweet Potato Fries

DIRECTIONS

Orange-Fennel Vinaigrette Whisk (Can be made one day ahead) Whisk orange juice, shallots, thyme, orange zest and honey in medium bowl to blend. Gradually whisk in oil and then add fennel and fennel fronds. Season to taste with salt and pepper. Cover and chill. Refrigerate before using. Three Citrus Seasoning Mix all ingredients together in a bowl and reserve for service. When tossing with fries, use only small amount, depending on the size of the fry order. Store in an airtight container in a cool, dark place. Before using, shake container, settlement may occur. Plate Assembly Prepare Sweet Things® Sweet Potato Platter Fries® (L8100) according to manufacturers directions. Once out of the fryer pour into a metal bowl and toss with Orange-Fennel Vinaigrette. Sprinkle with Three Citrus Seasoning. Season with salt and pepper to taste.

YIELD

1-2 portions

INGREDIENTS

6 oz. Sweet Things® Sweet Potato Platter Fries® (L8100)

Kosher salt and cracked black pepper to taste

Orange-Fennel Vinaigrette Whisk

1/2 cup fresh orange juice

2 Tbsp. shallots, minced

1 Tbsp. fresh thyme leaves

2 tsp. orange zest

1 tsp. honey

1/4 cup extra virgin olive oil

1/4 cup fresh fennel bulb, finely chopped

2 Tbsp. fennel fronds, chopped

To taste - kosher salt and cracked black pepper

Three Citrus Seasoning

2 Tbsp. lime zest

2 Tbsp. orange zest

2 Tbsp. Mandarin orange zest

3 Tbsp. thyme, dry

3 Tbsp. oregano, dry

3 Tbsp. sage, dry

2 Tbsp. ginger powder

2 Tbsp. marjoram powder

1 Tbsp. kosher salt

1 Tbsp. cracked black pepper