



## Classic Iceberg Wedge

Topped with bacon and crispy seasoned potatoes

### INGREDIENTS

16 oz. Lamb Weston® Seasoned CrispyCubes® (A28)

4 small tomatoes, diced

1 small red onion, minced

White vinegar (enough to soak onion)

4 oz. bacon, cut into ½ pieces

1 head iceberg lettuce, quartered through core

4 oz. chunky bleu cheese dressing

Garnish with minced chives, kosher salt, and fresh black pepper

### DIRECTIONS

1. Place onion in a small bowl and pour enough vinegar on top to cover. Let stand while preparing other ingredients
2. Cook CrispyCubes® to manufacturer's directions
3. In a skillet pan, cook bacon until crisp for about 5 minutes, stirring occasionally; transfer to a paper towel lined plate to drain

### Yield

4 portion