LambWeston®
POSSIBILITIES IN POTATOES



Duck Frites

New

Crispy Olive Oil Fries Topped with Duck Confit and Gruyere Cheese Sauce

INGREDIENTS

6 oz Lamb Weston® Olive Oil 3/8" Regular Cut Skin-On Fries (F6278)

3 oz Duck confit, shredded

2 oz Gruyere cheese sauce, prepared

1 tbsp Thyme

1 tbsp Crème fraiche

1 tbsp Dijon mustard

DIRECTIONS

1. Prepare the fries according to manufacturer's specifications.
2. Mix crème fraiche and Dijon mustard, set aside.
3. Top prepared olive oil fries with Gruyere cheese sauce, shredded duck confit, and herbs.
4. Drizzle with Dijon crème fraiche and serve.

Yield

1-2 servings