



Fruit Mangonada style loaded chips

Crispy chips with fruit and spices

INGREDIENTS

- 10 oz. Lamb Weston® Private Reserve Chips (30H)
- 1 cup fresh mango, small dice
- ¼ cup medium sized jicama, small dice
- ¼ cup fresh watermelon, small dice
- 4 oz. chamoy sauce (buy in store, located in Hispanic food aisle)
- 2 tbsp. Tajin seasoning
- 1 lime, cut into 4 wedges

DIRECTIONS

1. Cook chips to manufacturer's directions
2. Top chips with fruit and garnish with chamoy sauce and Tajin seasoning
3. Add a lime wedge on the side

Yield

4 portion