



Jamaican Jerk Chicken Fries

Extra crispy fries topped with Jamaican Jerk chicken thighs and mango salsa.

INGREDIENTS

Jamaican jerk chicken and seasoned fries

3 chicken thighs, skin on bone-in

5 tbsp Spiceology® Jamaican Jerk seasoning

2 tbsp Vegetable oil

24 oz Lamb Weston® Colossal Crisp 3/8" Regular Cut (C0057)

Mango salsa

2 cups Mango, diced

½ cup Roma tomatoes, diced

¼ cup Red onion, diced

¼ cup Cilantro, chopped

1 tsp Sea salt

Juice of 1 lime

DIRECTIONS

Jamaican jerk chicken and seasoned fries directions:

1. Rub each chicken thigh on all sides with 1 tbsp Jamaican Jerk seasoning each and set aside.
2. Using a cast-iron skillet, drizzle with 2-3 tbsp oil and place the seasoned chicken thighs in the skillet on medium-high heat.
3. Cook for 4-6 minutes flipping chicken and cooking for another 4-6 minutes. Continue cooking until the internal temperature reaches 165°F.
4. Season fries with remaining seasoning as desired.

Mango salsa directions:

1. Mix all ingredients and place off to the side.

Yield

4 portions