



Japchae fries with kimchi

Korean Style loaded fries

INGREDIENTS

16 oz. Lamb Weston® Crispy on Delivery Fries (LW211)

4 oz. prepared kimchi, served as a side

Japchae:

2 tsp. toasted sesame oil

¼ cup soy sauce

1 tbsp. packed dark brown sugar

1 tbsp. vegetable oil

1 medium carrot, peeled and cut into matchsticks

½ medium yellow onion, thinly sliced

¾ tsp. kosher salt (add more as needed)

¼ tsp. freshly ground black pepper (add more as needed)

4 oz. fresh shiitake mushrooms, stems trimmed and thinly sliced

2 medium garlic cloves, finely chopped

2 celery sticks, thinly sliced

1 ½ tsp. toasted sesame seeds

DIRECTIONS

Cook fries to manufacturer's directions.

<u>Japchae:</u>

Mix the soy sauce and sugar together in a small bowl until the sugar has dissolved; set aside.

Heat the oil in a large frying pan over medium heat until simmering.

Add the carrots, onion, measured salt, and measured pepper.

Cook, stirring occasionally, until the onion has softened; after 5 minutes add soy sauce and sugar mix.

Add the mushrooms and garlic and cook for about 3 minutes, stirring occasionally, until the mushrooms are tender; then, add the celery for about 2 minutes.

Remove the pan from the heat, add the 2 tsp. toasted sesame oil, and toss to combine.

Taste and season with salt and pepper as needed.

Transfer to a serving platter, place on top of fries, and sprinkle with toasted sesame seeds. Serve with side of kimchi.

Yield

4 portion