



Mediterranean Olive Oil Tater Puffs

Mediterranean Olive Oil Puffs tossed in herbs served with a Greek Panini

To learn more visit <https://www.lambweston.com/na/innovation/olive-oil-fries.html> or contact your fry expert.

INGREDIENTS

6 oz Lamb Weston® Olive Oil Tater Puffs

1 tsp dried basil

1tsp dried oregano

1 tsp dried thyme

1 Ciabatta Roll, cut in half

2 Grilled Chicken Thighs

1 can Roasted Red Bell Pepper

2 oz Feta Cheese

1 oz Fresh Spinach

2 slices Mozzarella

DIRECTIONS

1. Build the sandwich by layering the grilled chicken thighs, mozzarella, spinach, feta, and roasted red bell pepper inside of the ciabatta roll.
2. Place the sandwich in a sauté pan over medium heat with a small weight over the sandwich. Toast evenly on both sides.
3. Cook the tater puffs to manufacturer's specifications.
4. Season the tater puffs with the dried herbs and serve alongside the panini.

Yield

1 serving