



Pollo Asado Fries

Loaded fries topped with chimichurri sauce

INGREDIENTS

16 oz. Lamb Weston® Crispy on Delivery Fries (LW202)

Pollo asado:

2 chicken breasts

¼ cup olive oil

2 tsp. chopped garlic

½ tsp. ground chipotle Chile

½ tsp. ground ancho chili

½ tsp. smoked paprika

1 tsp. salt

½ tsp. black pepper

¼ tsp. crushed red pepper

½ tsp. soy sauce

1 tsp. lime juice

½ tsp. lime zest

Chimichurri mayo:

2 cup mayonnaise

2 tbsp. olive oil

2 tbsp. garlic, chopped

2 tbsp. parsley, chopped

1 tbsp. oregano, chopped

2 tbsp. white onion, finely diced

2 tsp. salt

½ tsp. cracked black pepper

¼ tsp. cayenne pepper

DIRECTIONS

Cook fries to manufacturer's directions.

<u>Pollo asado:</u>

Mix the olive oil and all ingredients together, pour over the chicken breast, and allow to marinate for 20 minutes.

Place on a parchment-lined baking dish and bake at 425F for 20-25 minutes or until the internal temperature of the chicken breast reaches 165F.

If cooking on char grill, make sure grill is hot. A hot grill will help the chicken easily release from the grill and give a better sear. Don't grease the grill until ready to add the chicken or oil will burn off.

<u>Chimichurri mayo:</u>

In a medium sauté pan heat oil and sauté onions.

Add garlic and continue to cook. Remove from heat and add fresh herbs.

Cool mixture, add mayonnaise and seasoning. Allow mixture to sit for 20 minutes before serving.

Yield

4 portion