



# **Pork Carnitas Fries**

Looking for the perfect appetizer recipe? These loaded pork carnitas street fries are for you!

## **INGREDIENTS**

Ingredients

8 oz. Lamb's Seasoned® Crisscut® Skin-On Original Recipe (Item D23)

0.25 lb. shredded pork

1/4 cup cotija cheese

1/4 cup finely chopped jalapeño

1/8 cup sliced red onion

- 3 4 lime wedges
- 3 4 sprigs of cilantro
- 3 4 jalapeno slices

### **DIRECTIONS**

#### **Directions**

- 1. Prepare the Lamb's Seasoned  ${\bf @}$  Crisscut  ${\bf @}$  fries to manufacturer 's directions.
- 2. Heat shredded pulled pork.
- 3. Layer fries on a plate with shredded puled pork.
- 4. Place sliced red onion and chopped jalapeño.
- 5. Sprinkle with cheese and add cilantro.
- 6. Place lime wedges to finish.

#### **Yield**

1 -2 portions