



Ramen Fries

A spin on the classic Japanese noodle soup.

INGREDIENTS

- 8 oz. Stealth Fries® Potato Dippers® (Item S0018)
- 3 oz. pork belly thinly sliced
- 2 oz. soy ketchup sauce (Ketchup, soy sauce, red wine vinegar)
- 1-2 tbsp toasted sesame seed blend (toasted sesame seeds, nori, chili flakes)
- ½ oz green scallions, cut thinly longwise
- 1 soft boiled egg

DIRECTIONS

1. Prepare the 8 oz. Stealth Fries® Potato Dippers® to manufacturer directions.
2. Fry pork belly in skillet until edges are crispy.
3. Prepare toasted sesame seed blend: combine 3 tbsp toasted sesame seed, 2 tbsp crushed nori, 1 tsp crushed chili flakes and mix.
4. Prepare soy ketchup: combine 1 cup ketchup, 2 tbsp soy sauce, 1 tsp red wine vinegar and blend.
5. Plate fries and add pork belly
6. Top with green onions, toasted sesame seed blend, soft boiled egg pieces and soy ketchup sauce.

Yield

1 portion