



Romesco Wedges

NEW

Lamb Weston Seasoned™ Wedge cut fries, roasted tomato romesco, and parmesan.

INGREDIENTS

- 6 oz Lamb Weston Seasoned™ Junior Wedge Cut Original Recipe (A10)
- ½ cup Marcona almonds
- 5 Roma tomatoes
- 1 Roasted red pepper
- 1 tbsp Sherry vinegar
- 1 tsp Paprika
- 1 tsp Salt
- 1 oz Parmesan, shaved
- Pinch oregano or green onion

DIRECTIONS

1. Quarter tomatoes and season with salt and pepper. Roast at 350 F for about 20 minutes or until soft and slightly browned.
2. Combine tomatoes, peppers, almonds, paprika, vinegar and salt in blender and pulse until smooth.
3. Cook fries to manufacturer's specifications.
4. To plate- spread ¼ cup Romesco on bottom of desired dish.
5. Top with hot potato wedges, and garnish with Parmesan and herbs.

Yield

2 cups