



Smoky Carne Asada Fries

Take Mexican topped & Loaded fries up a notch with carne asada!

DIRECTIONS

Directions 1. Prepare the Stealth® 5/16" Thin Regular Cut Skin-On Fries to manufacturer's directions. 2. Heat up carne asada. 3. Roast corn in skillet. 4. Plate fries with carne asada. 5. Add roasted corn and sliced tomatoes. 6. Sprinkle with cotija cheese. 7. Garnish with cilantro. 8. Add side of sour cream.

YIELD

1 - 2 portions

INGREDIENTS

Ingredients

8 oz. Stealth® Fries 5/16" Thin Regular Cut Skin-On (Item S12)

2 oz. sliced carne asada

2 oz. roasted corn

2 oz. sliced cherry tomatoes

1 oz. cotija cheese crumbles

1 lime sliced into quarters

1 lime for zesting

½ oz. chopped cilantro

3 oz. sour cream with lime zest