



Sweet and tangy honey lime chicken

NEW

Marinated chicken thighs top waffled
sweet potato fries with a honey drizzle

INGREDIENTS

8 oz Lamb Weston Sweet Potato Fries™ CrissCut™ (L0090)

1 lb Chicken thighs

3 Limes, juice and zest + garnish

¼ cup Soy sauce

1 cup Honey

Cilantro as garnish

DIRECTIONS

1. Whisk together lime juice and zest, honey and soy sauce.
2. Marinate chicken thighs in lime juice mixture at least one hour.
3. Grill chicken and dice or shred.
4. Cook fries to manufacturer's specifications.
5. Top fries with chopped chicken.
6. Garnish with limes and cilantro. Drizzle with extra honey as desired

Yield

2 servings