



Sweet Potato Thai Coconut Curry

INGREDIENTS

- 4 oz. Sweet Things® Platter Fries® (L0091)
- 6 oz. curried chicken, small chunks
- 3 cups spinach, chard and baby kale
- 1/3 cup green & red pepper strips
- 1/3 cup red onion strips
- 4 oz. coconut curry sauce
- 1/4 cup coconut shreds
- 2 Tbsp. green onion, sliced
- 1 tsp. cilantro, chopped
- 2 Tbsp. wasabi peas
- 6 ea. Key lime wedges

DIRECTIONS

- 1. Prepare fries according to instructions on package.
- 2. Place greens in a bowl.
- 3. Add cooked fries, peppers, onion, coconut curry sauce and toss until leaves are well coated.
- 4. Place on a platter and top with curried chicken, sprinkle with coconut, green onion, wasabi peas.
- 5. Garnish platter with limes.

Yield

2-3 portions