



Vegan Benedict breakfast fries

Crispy on Delivery™ fries topped with
vegan hollandaise, avocado and tomato

INGREDIENTS

Hollandaise:

1 cup vegan butter

4 tbsp. corn starch

1.5 cup oat milk

4 tbsp. nutritional yeast

4 tbsp. lemon juice

1 tsp. salt

¼ tsp. garlic powder

¼ tsp. onion powder

1 tsp. ground turmeric

1 avocado

1 tomato

8 oz. LW200

Cracked black pepper (garnish)

Chopped chives (garnish)

DIRECTIONS

<u>Hollandaise:</u>

Melt butter.

Whisk in corn starch, stir constantly for 1 minute.

Slowly whisk in oat milk, cook for about 5 minutes until sauce is thickened.

Whisk in nutritional yeast and spices, finish with lemon juice.

Add additional salt as desired

Cook the Lamb Weston® Crispy on Delivery (LW200) to the manufacturer's directions.

Pour hollandaise sauce over fresh fries and garnish with sliced avocado, diced tomato, cracked black pepper, and chopped chives.

Yield

2 portion