



Vegan Kimchi Cheese Fries

New

Lamb Weston Seasoned Seashore-Style™ Fries topped with Kimchi and a Vegan Cheese Sauce

INGREDIENTS

- 8 oz Lamb Weston Seasoned Seashore-Style™ Chef Cut Skin-On (SS101)
- 3 ounces Kimchi, Chopped
- ¾ cup raw cashews
- 1 garlic clove
- 1/8 cup nutritional yeast
- ½ cup unsweetened almond milk
- 1 jalapeno, seeded and chopped
- ½ teaspoon ground turmeric
- ½ teaspoon paprika
- ½ teaspoon onion powder
- 1 teaspoon Dijon mustard
- 1 teaspoon salt
- 1 bunch cilantro

DIRECTIONS

1. To begin, start by soaking your cashews overnight. This step is important to get the right consistency for the cheese sauce.
2. Once the cashews have been soaked overnight, combine the garlic, nutritional yeast, almond milk, jalapeno, turmeric, paprika, onion powder, Dijon and salt in a blender and blend until smooth.
3. Warm the cheese sauce over medium heat until bubbly. Remove from heat and reserve.
4. Cook fries to manufacturers' specifications.
5. To assemble, place a bed of fries on a plate, top with the vegan cheese sauce, kimchi, cilantro, and jalapeno

Yield

2 servings