



Zesty BBQ Pulled Pork Fries

Decadent flavor-filled fries full of Southern tradition.

INGREDIENTS

- 8 oz. LW Private Reserve® Fries 3/8" Regular Cut Skin-On (Item 32L)
- 2 oz. pulled pork
- 2 oz. BBQ sauce
- 1 oz. finely chopped jalapeno pepper
- ½ oz. finely chopped cilantro

DIRECTIONS

1. Prepare the LW Private Reserve® Fries 3/8" Regular Cut Skin-On to manufacturer's directions.
2. Heat up pulled pork.
3. Plate fries and pulled pork.
4. Sprinkle on finely chopped jalapeno.
5. Drizzle with BBQ sauce.
6. Garnish with finely chopped cilantro.

Yield

1 - 2 portions