



Pork Carnitas Fries

Looking for the perfect appetizer recipe? These loaded pork carnitas street fries are for you!

INGREDIENTS

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240 g Lamb's Seasoned® Crisscut® Skin-On Original Recipe (X9182)

120 g shredded pork

60 g cotija cheese

60 g finely chopped jalapeño

30 g sliced red onion

- 3 4 lime wedges
- 3 4 sprigs of cilantro
- 3 4 jalapeno slices

DIRECTIONS

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- 1. Prepare the Lamb's Seasoned ${\bf @}$ Crisscut ${\bf @}$ fries to manufacturer 's directions.
- 2. Heat shredded pulled pork.
- 3. Layer fries on a plate with shredded puled pork.
- 4. Place sliced red onion and chopped jalapeño.
- 5. Sprinkle with cheese and add cilantro.
- 6. Place lime wedges to finish.

Yield

1 -2 portions