



Smoky Carne Asada Fries

Take Mexican topped & Loaded fries up a notch with carne asada!

INGREDIENTS

Ingredients

- 240 g Stealth® Fries 9mm Thin Regular Cut Skin-On (X7211)
- 60 g sliced carne asada
- 60 g roasted corn
- 60 g sliced cherry tomatoes
- 30 g cotija cheese crumbles
- 1 lime sliced into quarters
- 1 lime for zesting
- 15 g chopped cilantro
- 90 ml sour cream with lime zest

DIRECTIONS

Directions

1. Prepare the Stealth® 9mm Thin Regular Cut Skin-On Fries to manufacturer's directions.
2. Heat up carne asada.
3. Roast corn in skillet.
4. Plate fries with carne asada.
5. Add roasted corn and sliced tomatoes.
6. Sprinkle with cotija cheese.
7. Garnish with cilantro.
8. Add side of sour cream.

DIRECTIONS

Yield

1 - 2 portions