Loaded Fries

Chips over lemon garlic sauce, topped with popcorn prawns, feta and jalapeños.



Large pan.

Contains Shellfish - Gluten - Dairy - Egg

INGREDIENTS

- 12 Prepared popcorn prawn pieces (see prep recipe)
- 200g Chips portion
- 60ml Prepared lemon garlic sauce
- 30g Feta cheese, crumbled
- 10g Jalapeños, chopped
- 20ml Chipotle Mayo
- 20ml Sweet and Spicy Sauce

METHOD

1. Ladle 60ml (one scoop) of Lemon Garlic sauce into the large pan.
2. Top the sauce with 200g chips.
3. Top with crispy popcorn prawns.
4. Drizzle Sweet and Spicy sauce and Chipotle Mayo over the popcorn prawns.
5. Top with crumbled feta cheese and chopped jalapeños.
6. Garnish with green garnish and sesame seeds.

GARNISH

- 1g Green garnish
- 1g Sesame seeds OB mix

EQUIPMENT

- Cheese knife
- Squeeze bottle
- Deep fryer
- Skimmer
- Chip scoop

TIPS

- Be sure to ladle the Lemon Garlic Sauce on the bottom of the pan - this gives the chips a bed of sauce to rest on. A lovely dipping experience!

TAKEAWAY

Fish & Chips Box & 1x Sauce container

WATCH THE METHOD

Loaded Fries https://www.youtube.com/watch?v=h-bl0_ESEEM