



Loaded Kimchi Fries

Ingredients

6 oz. fries, natural cut
1/2 oz. Marzetti™ Sweet Chili Wing Sauce
1/4 cup kimchi (caramelized)
1/2 oz. cheddar (finely shredded)
1/2 oz. Sriracha mayo
1/2 oz. white onion (thinly julienned)
1/2 oz. jalapeño
1 Tbsp. cilantro leaves
1/2 tsp. sesame seeds (toasted)
2 lime wedges
1/2 cup sugar
1/4 cup white vinegar
2 Tbsp. gochujang
2 Tbsp. soy sauce
1 cup kimchi

Preparation

1. For the Caramelized Kimchi:
Combine sugar, vinegar, gochujang and soy sauce to a mixing bowl and stir to combine.
2. Add kimchi and stir to combine.
3. In a non-stick skillet over medium-high heat, caramelize kimchi stirring often until the liquid reduces and creates a syrup, approximately 5 minutes.
4. Remove from heat and cool until use.
5. Procedure:
Fry or bake fries according to directions on package.
6. Quickly sauté caramelized kimchi in a non-stick skillet until heated through.
7. Drizzle fries with **Marzetti™ Sweet Chili Wing Sauce**.
8. Top with kimchi, cheddar cheese and then drizzle with Sriracha mayo in opposite direction of **Marzetti™ Sweet Chili Wing Sauce**.
9. Top with white onion, red & green jalapeños, cilantro leaves and sesame seeds.
10. Garnish with two lime wedges