

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

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The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

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