Elote Fries

Ingredients:

1 bag Lamb Weston Grown in Idaho Hand Cut Fries
4 – freshly grilled corn on the cob or leftover grilled corn on the cob
¼ cup mayonnaise
¼ cup Mexican crema
½ cup crumbled cotija (extra for garnish)
½ teaspoon ancho chili powder
1 teaspoon finely minced garlic
¼ cup finely minced cilantro leaves
1 lime cut into wedges

Instructions:

Prepare Lamb Weston Grown in Idaho Hand Cut Fries according to directions

Blend Mexican crema with mayonnaise, place in squirt bottle.

Cut kernels off corn cobs. Saute in pan with small amount of butter and garlic until hot.

Place fries on large platter. Top with sauted grilled corn.

Drizzle fries and corn with Mexican crema and mayo blend.

Top with crumbled cotija, dust with ancho chili powder

Garnished with minced cilantro

Drizzle with lime juice

Serves 2-3 people

LambWeston® GROWN IN IDAHO® CRISPY FRIES
IN YOUR GROCER'S FREEZER