



## Black & Blue Spiral Fries

**Time:** 15 minutes

**Serves:** 1-2

### Ingredients

- 10 oz (283 g) McCain® SureCrisp™ Skin-On Spiral Fries
- ½ cup (75 ml) red or green peppers, julienne
- ½ cup (75 ml) yellow Spanish onion, julienne
- ¼ cup (60 ml) mushrooms, white, sliced
- ½ cup (75 ml) Philly cheese-steak meat, thinly sliced
- 2 tbsp (30 ml) bacon, chopped
- ½ tsp (2 ½ ml) blackened seasoning to taste
- ¼ cup (60 ml) blue cheese crumbles,
- ½ cup (125 ml) blue cheese sauce, divided\*

### Directions

- Sauté peppers and mushrooms over medium-high for 3 to 4 minutes and reserve.
- In a separate skillet, heat the pan over medium with a drizzle of oil and sauté Philly cheese-steak meat with blackened seasoning and cook until hot.
- While the meat is cooking, deep fry the fries at 350°F (180°C) for 2½ to 3 minutes or until golden brown. Drain from oil. Place in a bowl.
- Season with salt and half of the blue cheese crumbles. Toss.
- Place fries on a platter, basket lined with parchment, or a to-go container. Sprinkle the meat, followed by peppers, mushrooms, bacon and the rest of the blue cheese crumbles.
- Finish by drizzling half of the blue cheese sauce over top.
- Serve the remaining sauce on side for dipping.

These crispy, well-dressed, fries are a savoury and craveable dish, perfect as a meal or shareable with friends.



FOODSERVICE  
SOLUTIONS