

CARNE ASADA CHIPS



Ingredients

- SuperCrunch Chips or Fries
- Skirt steak (or cut of your choice)
- Grated cheese (cheddar or similar)
- Chopped fresh chilli
- Handful of fresh coriander
- Sliced avocado

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This was one of our favourite Dirty Fries Recipes. You can pan fry your steak however you want, and as spicy as you want, we went hot hot hot. It's the ultimate premium dirty fries and will get your customer's salivating. Great as a sharer or in smaller sizes. You'll certainly get noticed with this on your menu.

Method

- Package ambient and grated cheese in separate containers
- Pan fry steak to your choosing & package whole (get your customers to slice it to keep the juices in)
- Cook Aviko SuperCrunch fries
- Mix chips, cheese, avocado, fresh chilli and coriander together on a baking tray and cook for 5-10 mins in a pre-heated oven at 200°C/Gas Mark 6
- Slice steak and place on top of the chip mix
- Indulge and enjoy
- Leave you a positive review!

What your customer should do

- Mix chips, cheese, avocado, fresh chilli and coriander together on a baking tray and cook for 5-10 mins in a pre-heated oven at 200°C/Gas Mark 6
- Slice steak and place on top of the chip mix
- Indulge and enjoy
- Leave you a positive review!

Idea: Why not include instructions with your delivery (or include on your website) to tell your customers how to put their loaded fries together. Add a QR code to your website or to prompt them to leave a positive review to entice other customers.



Share our passion for potatoes