

## BALSAMIC SWEET POTATO FRIES

- 1 lb McCain® Sweet Potato Crinkle Fries
- 1 cup Balsamic vinegar
- 1/4 cup Herb oil
- 1 cup Extra-virgin olive oil
- 1/2 Tbsp Fresh rosemary, chopped
- 1/2 Tbsp Fresh thyme, chopped
- 1/2 Tbsp Fresh oregano, chopped
- 1/2 Tbsp Fresh parsley, chopped
- 1/2 pinch Salt

1. Mix oil and herbs together.
2. Season with salt and let stand for at least 1 hour.
3. In a small saucepan, bring the vinegar to a boil, then reduce heat to a simmer.
4. Cook until vinegar is reduced to about 2 tablespoons of "syrup."
5. Meanwhile, prepare fries according to package directions.
6. Transfer to a serving plate and sprinkle with the balsamic reduction.
7. Toss fries with ¼ cup herb oil.

### ADDITIONAL INFORMATION

<b>Serving Size</b>	4
<b>Category</b>	<a href="#">Vegetarian</a>
<b>Course</b>	<a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">American</a>