

IRISH NACHOS FRENCH FRY PLATTER

- 2 lbs Lamb Weston 3/8" stealth cut fries
- 2 cups Great Lakes Cheese Shredded sharp cheddar cheese
- 1/2 cup Reser's pico de gallo
- 1/4 cup Guacamole
- 3 tbsp H.P. Hood sour cream
- Shredded lettuce
- Lime wedges
- Cilantro, for garnish

1. Prepare fries according to package directions.
2. Chop cilantro, and set aside.
3. Layer 1 1/4 cups of cheese on top of the hot fries, and broil for 2-3 minutes.
4. Remove fries from heat and transfer them to your plate. Garnish with the remainder of the cheese, pico de gallo, guacamole, sour cream, cilantro, lettuce, and fresh lime.

ADDITIONAL INFORMATION

Course [Sides, Starters](#)

Cuisine [American, Chef Dana](#)