

## 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](#)