

## KIMCHI SWEET FRIES

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- 8 oz McCain® Harvest Splendor® Sweet Potato Maxi Fries
- 4 oz Pork belly, cooked and diced
- 2 Tbsp Bacon fat
- 3 oz Kimchee
- 1 oz Sweet Thai Chili Sauce, prepared
- 1 ounce Sriracha mayo

### SRIRACHA MAYO

- 8 Tbsp Sriracha
- 4 cups Mayonnaise
- Yields one quart

1. Combine Sriracha and mayonnaise in a medium-sized bowl until fully incorporated.
2. Heat pork belly in bacon fat and place on top of prepared fries.
3. Add kimchee, then drizzle with Sriracha mayo and sweet Thai chili sauce.
4. Serve in a bento box with chopsticks.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">• 1 ounce Sriracha mayo</a> , <a href="#">• 1 oz Sweet Thai Chili Sauce, prepared</a> , <a href="#">• 2 Tbsp Bacon fat</a> , <a href="#">• 3 oz Kimchee</a> , <a href="#">• 4 cups Mayonnaise</a> , <a href="#">• 4 oz Pork belly, cooked and diced</a> , <a href="#">• 8 oz McCain® Harvest Splendor® Sweet Potato Maxi Fries</a> , <a href="#">• 8 Tbsp Sriracha</a> , <a href="#">KIMCHI SWEET FRIES</a> , <a href="#">SRIRACHA MAYO</a> , <a href="#">Yields one quart</a>
<b>Course</b>	<a href="#">Sides</a> , <a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">Asian</a>

**Serving Size**

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