



Antipasto Fries

Common sandwich ingredients that are always popular with customers, easy to portion, fast to build, and customizable, all on fries.

INGREDIENTS

8oz Lamb Weston® Colossal Crisp 3/8" Regular Cut (C0057)

4 slices capicola (ham)

4 slices Italian salami

4 slices provolone

2 oz. pepperoncini, sliced

2 oz. red pepper, roasted sliced

4 kalamata olives

3 cherry tomatoes

1 oz. feta cheese

1.5 oz. oil

.5 oz. vinegar, red

1 tsp. oregano

3 oz. shredded romaine

DIRECTIONS

1. Roll capicola, salami, and provolone. Slice into small rounds. Slice olives and peppers. Blend oil, vinegar, and oregano.
2. Prepare fries and drain. Place onto pan (nest like), and top with mozzarella.
3. Melt until cheese is creamy yet adheres to the fries. With flat spatula, place over shredded romaine.
4. Top with meat / cheese rounds, peppers, olives, tomatoes, and drizzle with oil vinegar blend. Sprinkle with feta.

Yield

2 servings