



Gochujang Potatoes with Grated Egg

NEW

Crispy potato cubes tossed in Gochujang sauce topped with grated egg

INGREDIENTS

8 oz Lamb Weston Private Reserve™ Breakfast Cubes Skin-On (32N)

2 tbsp Gochujang

1 tbsp Sesame oil

2 tbsp Soy Sauce

2 Egg, hard boiled

DIRECTIONS

1. Cook breakfast cubes to manufacturer's specifications.
2. Whisk together gochujang, sesame oil, and soy sauce.
3. Toss potato cubes in sauce.
4. Place in serving dish and use a microplane to grate egg over the top.

Yield

1 portion