



Steak Fries with Shitake Mushroom Dip

NEW

Mozzarella and mushrooms in a creamy dip served with fries for dipping

INGREDIENTS

- 4 oz Lamb Weston Supreme™ Steak Cut (E02)
- 2 cups Shitake mushrooms, sliced
- 1 tbsp Butter
- Salt to taste
- 2 cups Mozzarella, shredded
- 8 oz Cream cheese, softened
- 1 tbsp Thyme

DIRECTIONS

1. Sauté sliced shitakes in butter and salt until cooked through.
2. Beat together mozzarella and cream cheese until well incorporated.
3. Fold in mushrooms and thyme, adjust seasoning as desired.
4. Place one cup into an oven safe dish and bake at 350°F until hot throughout. Broil an additional 2 minutes to brown on top.
5. Cook fries to manufacturer's specifications and serve with dip.

Yield

DIRECTIONS

1 quart of dip