

## Loaded Poblano French Fries

Average user rating: ★★★★★ (from 1 user(s))



Awesome & sharable! Classic loaded fries with fire roasted poblano for a contemporary Latin twist.

Yield	15 oz (5/3oz servings)
Serves	5
Preparation time	10 minutes
Cooking time	4 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	oz	1/4 cup		Sour cream	
1/4	oz	1-1/2 tsp		<u>Minor's® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
8	oz			Potato	french fries, straight 3/8 cut, hot
2.75	oz	1 cup		Cheddar cheese	shredded
2	oz	1/3 cup		Bacon	cooked, diced
1/2	oz	1/4 cup		Scallions	bias cut

### Preparation Steps

1. In a small mixing bowl, combine sour cream with Fire Roasted Poblano Flavor Concentrate and refrigerate.
2. Remove hot fries from fry basket. In a large mixing bowl, immediately toss hot fries with shredded cheese and place on a warm plate.
3. Top fries with bacon. Drizzle fries with poblano sour cream and top with scallions.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	173.9
Energy (Kj)	728.9
Protein (g)	6.4
Carbohydrate, total (g)	8.3
Fats, total (g)	12.9
Sugars, total (g)	0.7
Fats, saturated (g)	7.2
Fiber, total dietary (g)	1.2
Sodium (mg)	224.5
Calcium (mg)	132.8
Cholesterol (mg)	29.1
Iron (mg)	0.5
Fats, monounsaturated (g)	4.5
Fats, polyunsaturated (g)	0.9
Vitamin A (µg_RAE)	81.9
Vitamin C (mg)	11.5
Vitamin D (µg)	0.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

