

LOADED YUCA FRIES

(Use of TIO JORGE® Yuca Fries, thick or thin cut)



Time: 15 min.



Level: Beginner

Ingredients

- 2 lbs. Tio Jorge Yuca Fries, Thin or thick cut
- 8 oz. Shredded Cheddar Cheese
- ½ cup cooked bacon, chopped/crumbled
- 2 tbsp. chives, minced
- Sour Cream
- Avocado Crema
- Chipotle Crema

PROCEDURE

1. Preheat fryer to 350F
2. Gently add the yuca fries and cook for 3-4 minutes. Drain and season with salt.
3. Preheat oven to 375F
4. Place cooked fries onto oven proof serving platter.
5. Top with half of the bacon.
6. Top with cheese and place in the oven until the cheese melts (approx. 2-3 minutes)
7. Remove from oven and top with the remaining cooked bacon and half of chives.
8. Serve with dipping sauces.

For the *Avocado Crema*:

- 2 c. Avocado, peeled, seeded and diced
- 1 c. Sour Cream
- ¼ c. Lime Juice, fresh
- 1 T. Jalapeño minced fine
- 3 T. Chopped Cilantro
- 1 T. Ground Cumin
- 1 tsp Salt

PROCEDURE

1. Combine all ingredients and mix together.
2. Puree with hand blender until smooth.

For the *Chipotle Crema*:

- 1¾ ounces chipotle chilies en adobo, only chilies
 - ½ Tablespoon lime juice
 - 2 ounces heavy cream
 - 1 teaspoon Spanish sherry vinegar
 - 1 Cup sour cream
1. Puree the chipotles with the lime juice, cream and vinegar in a blender or food processor until smooth.
 2. Add the sour cream and blend until all is incorporated. Reserve.