



Recipes

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Steak and Potato Kabobs

Prep Time: 10 Minutes

Cooking Time: 3 Minutes

Serves 12

Ingredients:

48 oz. Pre-Fried Yellow Round Tortilla Chips (08641)

3 lbs. Sirloin Steak , cut into 1.0 oz square pieces

Flour , as needed

Egg Wash , as needed

8 each Red Potatoes , skin-on

Coriander and Annatto Seasoning , as needed

24 each Wooden Skewers

Creamy Salsa Verde , see related recipe

Directions:

1. Pre-heat deep fryer to 350°F.

2. In batches, using a food processor, pulse tortilla chips until crumbles. Using standard breading procedure, coat each piece of steak in flour, dip into egg wash and finally into chip crumbs. Set aside.

3. Cut each potato into sixths, and reserve in water to prevent browning.

4. To serve: Alternate potato wedges and steak, three pieces per order. Repeat on second skewer. Sprinkle steak and potatoes with coriander and annatto seasoning and then place skewers in fryer for 2-3 minutes or until desired doneness of steak is reached. Serve hot with Creamy Salsa Verde for dipping.





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Creamy Salsa Verde

Prep Time: 3 Minutes

Serves 1

Ingredients:

2/3 cup Salsa Verde , prepared

1 cup Mayonnaise

1/4 cup Cilantro , stems and leaves

Directions:

1. Combine all ingredients in bowl of food processor or blend and puree until smooth. Reserve refrigerated.