THE J.M. SMUCKER Co

Thai Street Fries

A brilliant Thai take on the loaded fry trend. Sweet potato fries topped with an irresistibly sweet and satisfying curried peanut sauce, shredded chicken, fresh jalapeño and lime.

Jif That Dish™ Winner.

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	N/A	N/A

Ingredients

- **Peanut Sauce::**
- 1/4 cup **Jif®** Natural Peanut Butter Sauce
- 1/4 cup coconut milk, unsweetened
- 1 tbsp. soy sauce
- 1/2 tbsp. brown sugar
- 1 tbsp. Thai red curry paste
- 1 tbsp. Thai chili garlic sauce
- 1 tbsp. lime juice, fresh squeezed
- **Street Fries:**
- 2 grilled chicken breasts, fully cooked, shredded
- 16 oz. sweet potato fries
- 1/3 cup cheddar cheese, shredded
- 1/2 cup fresh jalapeño, sliced
- 1/4 cup roasted peanuts, chopped
- 2 tbsp. cilantro, chopped
- 8 lime wedges

Directions

1. Preheat deep fryer to 350°F.
2. Combine all peanut sauce ingredients, except for lime juice, in a small saucepan. Gently heat mixture to a simmer, stirring occasionally. Continue to simmer and stir for four to five minutes until sauce has slightly thickened, remove from heat and add the lime juice.
3. Deep fry sweet potato fries until they have become golden brown and crispy. Drain fries, arrange on a heat safe serving platter, top with shredded chicken and cheddar cheese. Heat fries in a preheated 400°F oven or broiler until the cheese has melted.
4. Drizzle satay sauce over fries garnishing with fresh jalapeño slices, peanuts, cilantro and lime wedges.

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