



Make a meal out of the popular Canadian late-night snack by topping roasted potato wedges with shredded chicken and a spicy gravy.

Piri Piri Chicken Poutine

Yield: 8 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1/8 recipe)
Yellow potatoes, cut into wedges	5 lb	Calories 650
Canola oil	1/4 cup	Fat 32g
Kosher salt	1 tbsp	Saturated Fat 14g
Butter	1/2 cup	Cholesterol 105mg
SupHerb Farms Fresh Frozen Red Onion	1 cup	Sodium 1640mg
SupHerb Farms Fusions® Piri Piri	1/4 cup	Carbohydrate 59g
SupHerb Farms Fresh Frozen Garlic Purée	2 tbsp	Fiber 4g
All-purpose flour	1/3 cup	Sugars 1g
Chicken broth	3 cups	Protein 31g
Salt and pepper	1/2 tsp	
Shredded chicken	3 cups	
White cheese curds	3 cups	
SupHerb Farms Fresh Frozen Chives	3 tbsp	
		DIETARY STATEMENTS
		Nut Free
		Egg Free

PREPARATION

1. Preheat oven to 400°F. Toss together potatoes, oil and salt; arrange in even layer in large roasting pan. Roast, turning once, for 45 to 50 minutes or until tender and crisp.
2. Meanwhile, melt butter in large saucepan set over medium heat; cook SupHerb Farms Fresh Frozen Red Onion for about 5 minutes or until softened. Add SupHerb Farms Fusions® Piri Piri and SupHerb Farms Fresh Frozen Garlic Purée. Cook, stirring constantly, for about 2 minutes or until color has deepened. Sprinkle flour over top; cook, stirring, for about 2 minutes or until smooth paste is formed.
3. Add broth, a splash at a time, whisking until smooth; bring to boil. Reduce heat; simmer for 12 to 15 minutes or until thickened. Season with salt and pepper.

TO SERVE

Arrange potatoes in a ovenproof serving dish. Top with gravy, chicken and cheese curds. Broil for about 2 minutes or until dish is heated through and cheese is melted. Sprinkle with SupHerb Farms Fresh Frozen Chives.