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PEPPERONI PIZZA FRIES

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CHEF LONNIE VARISCO

Servings: 4



Ingredients

Pepperoni Pizza Fries

- 4 oz. Roma® French Fries
- 3 oz. Bacio® Mozzarella and Provolone Cheese, shredded
- 2-3 oz. Green Origin™ Plant-based Pepperoni
- 1 Tbsp. Peak Fresh Produce® Green Onion, chopped
- 1 Tbsp. Roma® Cherry Peppers, sliced
- 1 Tbsp. Roma® Banana Peppers, sliced
- 2 Tbsps. Sugar
- ¼ c. Roma® Pesto Aioli
- Brilliance® Oil, for frying

Roma® Pesto Aioli

Yields 2 Cups

- ½ c. Roma® Pesto
- 1 ½ c. West Creek® Mayonnaise

Preparation

Pepperoni Pizza Fries

1. Drop basket of fries and cook for 2-3 minutes until golden brown.
2. Lift basket from fryer and shake to release excess oil, then transfer to rack to drain.
3. Place fries in an oven-proof sizzle platter or plate. Top with shredded mozzarella and pepperoni.
4. Place fries under salamander (small overhead broiler) to melt the cheese.
5. Arrange peppers and green onion on top of pizza fries.
6. Dollop the pesto on the plate and serve.

Note:

You can use a convection oven set to 375 °F to melt the cheese as well on an oven-proof dish or pan.

Roma Pesto Aioli

In a bowl, whisk together the ingredients, then refrigerate until needed.

Note:

Pesto mayonnaise will last for seven days under refrigeration.