

Dip & Enjoy

Mexican cuisine



Introducing Potato Dippers

A perfect companion for drinks

A unique curved shape, designed for dipping and sharing, the Potato Dippers from Lamb Weston are an easy profit boosting potato solution for the hospitality industry.

A versatile product, allowing operators to tap into customer demand for light snacks and sharing platters, any time of day, Potato Dippers can be mixed and matched with different dips and flavour combinations. The Potato Dippers provide an opportunity for operators to add variety to simple menus, while increasing price margin and profitability.





Mexican chilli

METHOD

- Chop **2 large onions** and **2 cloves of garlic** and add to a pan with **1kg mince**. Fry until browned (this can be done with or without oil).
- Drain off **1x 400g tin of kidney beans** in water, wash and add to the pan. Add **800g chopped tomatoes**, **2 tbsp chilli powder** and **1 tbsp cumin**.
- Let the chilli simmer, then add **3 tbsp gravy powder** to the mixture to thicken.
- Serve in a bowl with **potato dippers** to fill and dip.

Serves 4 as a sharing platter

Spicy Honey Chipotle Sauce

- Combine **90g plain yoghurt**, **2 tbsp low fat mayonnaise**, **1 chipotle pepper in adobo sauce**, **1 tsp honey**, **1 tsp salt** and **1 tsp garlic powder** in a blender and blend until smooth.
- Pour the sauce out into a small serving bowl and refrigerate until ready to serve.

Serves 4



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Mexican Sharing Platter

METHOD

- Sprinkle **potato dippers** with **2 tsp cumin**, **2 tsp cinnamon** and **2 tsp garlic**.
- Cook to pack instructions.
- Once cooked, sprinkle with **40g grated cheddar** and place under a warm grill until melted.
- Top with the Mexican style dips and serve warm.

Serves 4 as a sharing platter



Dips

GUACAMOLE RECIPE

- Finely chop **1 red onion** and **2-3 fresh green chillies**. Put a **quarter of the onion**, **half the chilli** and a **pinch of salt** in a pestle and mortar and mash to a rough paste.
- Cut open **3 ripe avocados**, remove the stones and scoop out the flesh into a large bowl. Roughly mash the flesh with a fork, adding the **juice of 1 ½ limes** as you go.
- Peel, deseed and chop **2 ripe tomatoes**.
- Stir in the **tomatoes**, the remaining **chillies** and **onion**, a small handful of chopped coriander and the **juice of 1 lime**.
- Season with plenty of **black pepper** and **more salt** if you think it needs it.

SOURD CREAM RECIPE

- Combine **200ml of chilled soured cream** with, **3 tsp of chopped chives**.
- Stir well and serve chilled.

SALSA RECIPE

- Finely chop **2 cloves of garlic**, **2 medium onions**, **5 large tomatoes** and **2 tbsp of fresh coriander**.
- Combine in a large bowl.
- Add the **juice of two limes**, **1 tsp chilli powder**, **1 tsp cumin** and **4 pinches of salt and pepper**. Stir to combine, then serve.

Seeing possibilities in potatoes

Lamb Weston has been supplying operators with inventive, high quality potato products for over 60 years. Sold in over 100 countries, the range includes frozen potato favourites from simple 'home style fries' to the innovative Crisscuts, Twisters and Potato Dippers.

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