



Classic Iceberg Wedge

Topped with bacon and crispy seasoned potatoes

INGREDIENTS

- 16 oz. Lamb Weston® Seasoned CrispyCubes® (A28)
- 4 small tomatoes, diced
- 1 small red onion, minced
- White vinegar (enough to soak onion)
- 4 oz. bacon, cut into ½ pieces
- 1 head iceberg lettuce, quartered through core
- 4 oz. chunky bleu cheese dressing
- Garnish with minced chives, kosher salt, and fresh black pepper

DIRECTIONS

1. Place onion in a small bowl and pour enough vinegar on top to cover. Let stand while preparing other ingredients
2. Cook CrispyCubes® to manufacturer's directions
3. In a skillet pan, cook bacon until crisp for about 5 minutes, stirring occasionally; transfer to a paper towel lined plate to drain

Yield

4 portion