

RECIPE

Canadian Poutine



Ready in **55 minutes**

Serves **4-6 people**

Ingredients

- 1 potato per person in group
- 2 Tbsp oil (30 ml)
- 1 package Poutine gravy mix
- 2 Tbsp ketchup (30 ml)
- ¼ tsp chili powder (1 ml)
- ¼ tsp garlic powder (1 ml)
- Mozzarella cheese, cut into small cubes

Preparation

1. **Preheat oven to 425°F.** Cover rimmed baking sheet with foil; spray with cooking spray.
2. Cut potatoes into ½ inch thick lengthwise wedges; place in lar bowl. Add oil; mix lightly.
3. **Spread onto prepared baking sheet.**
4. **Bake 35 minutes or until potatoes are tender and golden brown. Turn after 20 minutes.**
5. Read instructions on gravy mix. To gravy mix add ketchup and seasonings. Bring to a boil in a saucepan, stirring frequently; simmer on medium-low heat about 5 minutes; stirring occasionally.
6. Group fries together; top with cheese. Bake another 2 minutes or until cheese starts to melt. Do not allow cheese to melt completely!
7. Drizzle with gravy mixture.