

Mexicanadian Poutine with Roasted and Grilled Veggies and Avocados



Serves 4

Ingredients

Vegetable sticks

- 1 sweet potato, peeled, cut into sticks
- 1 turnip, peeled, cut into sticks
- 3 parsnips, peeled, cut into sticks
- 3 carrots, peeled, cut into sticks
- Splash of canola oil
- Salt and pepper, to taste

Sauce

- 1 cup (250 ml) ready-made poutine sauce
- 2 tbsp. (30 ml) tomato paste
- 2 tsp. (10 ml) Worcestershire sauce
- 1 tbsp. (15 ml) hot sauce (such as Valentina, Red Hot, etc.)
- 1 tsp. (5 ml) cumin seeds (optional)

Mexicanadian Poutine

- Kernels from 2 grilled ears of corn
- 2 grilled peppers (homemade or store bought), diced
- 1½ cups (375 ml) cheese curds
- 2 avocados, peeled, pitted, and cubed
- 2 shallots, minced
- 2 tbsp. (30 ml) cilantro, roughly chopped

