



Julie Zyromski

Root Poutine – Fast Track Edition

Portions: 4

Preparation: 25 minutes

Cooking time: 45 minutes

 4

GF



Ingredients

2 big sweet potatoes (or 1 turnip)
10 medium carrots
10 unpeeled yellow-flesh potatoes (Yukon Gold)
6 tablespoons (90 ml) olive oil, divided in 3
3 teaspoons (15 ml) sweet paprika, divided in 3
Herbes de Provence, to taste
Salt and pepper, to taste
1 packets of 52 g of St-Hubert poutine gravy mix
600 g cheese curds

Steps

1. Peel and cut the sweet potatoes and carrots into 1/2-inch (1 cm) thick sticks, place them in separate bowls.
2. In the carrot's bowl, add approximately 2 cups of water and microwave for 5 minutes.
3. Meanwhile, cut the potatoes into 1/2-inch (1 cm) thick sticks and transfer to a bowl with 2 ½ cups of water, and microwave for 7 minutes.
4. Once the carrots and potatoes blanched, drain them and put them back in their respective bowls.
5. Preheat the oven to 425°F (218 °C).
6. In each bowl, add 2 tablespoons of olive oil, 1 teaspoon of sweet paprika, Herbes de Provence, to taste, and a generous amount of salt and pepper. Mix well and spread on 2 or 3 parchment-lined baking sheets
7. Bake for about 30 minutes or until golden brown*. You can stir them after 15 minutes so they cook uniformly.
8. While the fries are baking, prepare the sauce according to package instructions (or as directed on packaging).
9. Once everything is ready, assemble the plates with the 3 vegetables, ⅔ cup (150 g) of cheese curds, and a generous portion of sauce.

*Pay attention to the sweet potatoes as they may cook faster than the carrots and potatoes.