Traeger Side Cooked at 450˚ - Steak Fries

Have you ever wondered what you can add to the Traeger and cook while your cooking something else? Well for this adventure were cooking at 450˚ and its time to add a side dish. Steak fries go great with steak, chicken or chops and finish close to the same time. That’s Helpful. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Serves 2 people

##### **Prep Time:** 5 minutes

##### **Cook Time:** 16-20 Minutes

##### **Rest Time:** 2 Minutes

**Cook Temp**: 450˚ F

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2 ea **Potato, Russet, Baker Medium Sized**

### 1 tbsp **Oil, Canola/Olive Blend**

### 1 tbsp **Rub-A-Dub, 5280 Culinary or adjust to taste**

### 1 tbsp **Garden Rub, 5280 Culinary or adjust to taste**

### Garnish **Parsley, Italian, Chopped**

###

Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, or any cooking tools

Clean out Traeger as needed and change drip tray liner

Place bottom grill grate into the LOWER position (if you have an Ironwood)

Fill pellet hopper with Ace Reserve Blend Pellets

Set Traeger to 450˚ F, hit enter and hit ignite

While Traeger is heating up: or while you’re cooking something else at 450˚ F

Cut all potatoes into thin wedges and place into a bowl

Lightly oil all of the potatoes and season to taste with Rub-A-Dub and Garden Rub

Toss to combine

Place onto the Traeger grilling basket and arrange to ensure even, fast cooking times

Grill at 450˚ F for 8-10 minutes per side, flipping over at the halfway cooking point

Cook to your desired doneness

\*\* If your protein or main dish cooks faster than the potatoes, remove the main dish and allow to rest while the potatoes finish cooking

Garnish with chopped parsley

Devour

**SHOPPING LIST**

Traeger Ironwood 885 Ace SKU – 8030462

Traeger Reserve Pellets Ace SKU – 8015887

Rub-A-Dub, 5280 Culinary Ace SKU – 8562050

Garden Rub, 5280 Culinary Ace SKU – 8561920