

## Greek-Style Poutine 希腊式奶酪薯条

### For this filling you will need:

做这个食谱所需要的材料：

- 1/2 batch of Greek filling 1/2 批希腊风味馅料
- 4-5 new potatoes 4-5 个新长的土豆
- 1/2 tsp of oil for oven pan 1/2 小勺油
- \*parchment paper if the oven pan isn't non-stick. 锡纸, 如果烤盘容易粘锅

### Instructions:

步骤：

1. Peel potatoes 削土豆皮
2. Cut potatoes into preferred matchsticks. The thickness of the french fries does not matter, but will affect the length of cooking time. 把土豆切成喜欢的长/粗块。长/粗程度可以会影响烤的时间。



3. To cut down on cooking time, you can prep the potatoes earlier by placing the matchsticks into a container with salt and leaving them (for a couple hours or while your oven pre-heats to 400 F degrees) to remove some of the starch. 如果想要减少烘烤时间, 可以提前把土豆准备好, 加入盐。等烤箱加热的时候把土豆放到烤箱里可以蒸掉一部分土豆里面的淀粉。

4. Place fries on a baking tray over greased parchment paper. 撒一点油在烤盘上，把土豆条均匀地摆在上面。
5. Cook for around 10 minutes or until fries start to brown or appear crispy. 烤大概十分钟左右，直到表面开始看起来金黄酥脆。
6. Once fries have some colour, turn the fries over. Add however much Greek-style filling on top of the fries. 等到土豆条有颜色了，用铲子把它们翻到另一面。加入适量的希腊风味馅料。
7. Place fries back in the oven to cook for another ~10 minutes or until topping appears cooked. 把烤盘再次放入烤箱烤十分钟左右，直到配料看起来熟了。
8. Once fries are cooked to desired crispness, take them out of the oven. 等到薯条烤到合适的脆度，从烤箱里拿出来。
9. Enjoy! 享用！

