



# CRISPY PEPPERCORN WING PLATTER

- 5 oz (140 g) Cavendish Farms Crispy Lattice Fries
- 6 (10.6 oz/300g) peppercorn chicken wings
- 1 (2.6 oz/75 g) carrot, cut into sticks
- 1 (1.77 oz/50 g) celery stalk, cut into sticks
- 2 oz (57 g) blue cheese dip

Everyone loves wings – and they’ll love them even more if they’re served alongside Crispy Lattice Fries!



#### DEEP FRY CRISPY LATTICE FRIES

TEMP: 350°F (180°C) COOK TIME: 2¼-2¾ mins.

- 1 Cook the frozen peppercorn wings to an internal temperature of 165°F (74°C).
- 2 Arrange the wings on a plate with carrot sticks, celery sticks, and blue cheese dip.
- 3 Finish the platter with the Crispy Lattice Fries.

### DRY RUBBED WINGS

Dry rubs are one of the fastest-growing wing trends (+88.2% over the last 4 years).

### PERFECT FOR OFF-PREMISE

Crispy Lattice Fries allow you to take advantage of off-premise occasions (82% of all restaurant traffic).<sup>1</sup>

1. Datassential Menutrends June 2022. Dry Rubs.

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1-800-561-7945

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