



LOADED TACO LATTICE FRIES



- 5 oz (140 g) Cavendish Farms Crispy Lattice Fries
- 1 oz (28 g) cooked, crumbled ground beef
- 2 tsp (10 g) diced tomato
- 0.07 oz (2g) chopped green onion
- 1 tbsp (15 g) grated cheddar, mozzarella, or marble cheese
- 2 tsp (10 g) black olives
- 1 tbsp (15 g) hot sauce
- 2 oz (57 g) sour cream

Take nachos to the next level with this shareable and profitable recipe for loaded fries.



DEEP FRY CRISPY LATTICE FRIES

TEMP: 350°F (180°C) COOK TIME: 2¼-2½ mins.

- 1 Arrange the Crispy Lattice Fries in a small takeout container.
- 2 Top the fries with cooked ground beef, diced tomato, green onions, grated cheese, and black olives.
- 3 Include hot sauce and sour cream in ramekins on the side.

LOAD'EM UP

Crispy Lattice fries are the perfect carrier for loaded menu options, including takeout & delivery.

COATING IS KEY

Coated fries have grown 24% vs. YA because of their ability to hold crispness and heat!¹

PERFECT FOR OFF-PREMISE

Crispy Lattice Fries allow you to take advantage of off-premise occasions (82% of all restaurant traffic).²

1. Supply track YE April 2022 2. NPD Crest 12ME March 2022

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

1-800-561-7945

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