



LOADED PULLED PORK LATTICE FRIES

5 oz (140 g) Cavendish Farms Crispy Lattice Fries

3 oz (85 g) pulled pork

1 tsp (5g) chopped green onion

1 oz (28 g) grated cheddar, mozzarella, or
marble cheese

2 oz (57 g) sour cream

Tender pulled pork pairs perfectly with Crispy Lattice Fries.
This recipe makes for a satisfying main or shareable appetizer.



DEEP FRY CRISPY LATTICE FRIES

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

- 1 Spread the Crispy Lattice Fries evenly inside a 10-inch (25-cm) cast-iron skillet.
- 2 Top the fries with the premade pulled pork, grated cheese, and green onions.
- 3 Serve with sour cream 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

¹. Supply track YE April 2022

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

1-800-561-7945

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