



LOADED BREAKFAST FRIES



4 oz (113 g) Cavendish Farms Clear Coat $\frac{3}{8}$ "
Straight Cut Pub Fries

2 oz (57 g) egg

1 oz (28 g) smoked bacon

1 oz (28 g) shredded cheddar cheese

Drizzle of hot sauce (optional)

Wakey wakey, fries and bakey! Your customers will want to make this tasty breakfast a part of their regular morning routine.



DEEP FRY CLEAR COAT PUB FRIES
TEMP: 350°F (180°C) COOK TIME: 3 mins.

- 1 Place cooked fries in takeout serving container.
- 2 Top with eggs, sprinkle with shredded cheddar cheese and finish with chopped smoked bacon and optional hot sauce drizzle.

TOTALLY TASTY

This delicious menu concept will have customers asking for it again and again!¹

PERFECT TO GO

Cavendish Farms coated fries go the distance allowing them to stay crispy longer!²

C-STORE APPROVED

The perfect fit for C-Store, or grab n' go menus!¹

1. Datassential SCORES testing, December 2021. 2. When compared to uncoated french fries.

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

1-800-561-7945

CAVENDISHFARMS.COM