



PLANT POWERED CHORIZO LATTICE FRIES



- 3 oz (85 g) Cavendish Farms Crispy Lattice Fries
- 2 oz (57 g) plant-based chorizo
- 2 oz (57 g) plant-based gravy
- 2 oz (57 g) white cheddar curds
- 2 oz (57 g) sour cream
- 1 tsp (10 ml) chili lime seasoning
- 2 drops hot sauce
- 3 oz (85 g) fried onions as garnish

Satisfy your customers' cravings for plant-based protein with these hearty, satisfying loaded fries. Perfect for sharing or as a main!



DEEP FRY CRISPY LATTICE FRIES

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

- 1 Mix sour cream with chili lime seasoning and hot sauce, reserve for topping.
- 2 Place cooked Crispy Lattice Fries as base in serving container and load with chorizo crumbles and white cheddar curds.
- 3 Drizzle plant-based gravy over top followed by chili lime sauce and garnish with fried onions.

PLANT POWER

Almost half of consumers are trying to increase their intake of plant-based proteins!¹

LOAD'EM UP

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

GO CHORIZO

Chorizo is growing in popularity and can be found on most menus!²

1. Datassential Menu Trends, Plant Based Is Sprouting March 2020 2. Datassential MAC Report Jan 2021

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

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