



BREAKFAST POUTINE

- 1 lb 9 oz (750 g) Cavendish Farms Traditional Chunky Diced
- 1 cup (250 g) cheese curds
- 1/2 cup (125 g) crisp bacon, chopped
- 1/4 cup (60 g) green onions
- 1/3 cup (70 g) peppers, small dice
- 18 oz (500 mL) Hollandaise sauce

Up and at 'em! Breakfast poutine on premium diced potatoes is a great way to start your day.



DEEP FRY TRADITIONAL CHUNKY DICED

TEMP: 350°F (180°C) COOK TIME: 3 mins. YIELD: 4 servings

- 1 Place fries into fryer at 350°F (180°C) and fry for 3 minutes.
- 2 Divide fries and top with cheese curds, chopped bacon, peppers and green onions.
- 3 Ladle warm Hollandaise over each serving.

TOP QUALITY

A delicious way to use premium, easy to prepare diced potatoes all year round.

HEARTY BREAKFAST

Make mornings a little brighter with breakfast potatoes that work with any meal or combo.

FOR BUSY MORNINGS

Feature as a takeout item for customers who are on the go.

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

1-800-561-7945

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