



FRENCH FRY SALAD

- 1 lb 9 oz (750 g) Cavendish Farms Fine Coat Shoestring Fries
- 5.5 oz (150 g) mixed greens
- 1/2 cup (125 g) tomatoes, diced
- 2 hard boiled eggs, chopped
- 1/4 cup (60 g) banana pepper rings
- 1/2 cup (125 g) cucumber, diced
- 1/2 cup (125 mL) creamy Feta dressing
- 1 piece bacon, chopped

Get your greens alongside delicious shoestring fries and wow your customers with creativity.



DEEP FRY FINE COAT SHOESTRING FRIES

TEMP: 350°F (180°C) COOK TIME: 2½ mins. YIELD: 4 servings

- 1 Place fries into fryer at 350°F (180°C) and fry for 2½ minutes.
- 2 Divide greens evenly into bowls and top with remaining ingredients.
- 3 Drizzle each salad with creamy Feta dressing.

BRING THE BACON

Bacon is the second most popular fry topping.

NATURALLY DELICIOUS

Premium potatoes and a virtually invisible starch-based batter means nothing but pure, delicious flavor.

THE PERFECT PAIRING

Get your fry fix without skipping your greens.

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

1-800-561-7945

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