



KIMCHI FRIES

1 lb 9 oz (750 g) Cavendish Farms
Traditional Select 3/8 Straight Cut Fries

1 cup (250 g) Kimchi

1/2 cup (125 mL) Gochujang mayo

1/4 cup (60 g) green onions, thinly sliced

1 tbsp (15 g) sesame seeds

Your customers will give a warm welcome to this trendy,
Korean-inspired fry specialty.



DEEP FRY TRADITIONAL SELECT 3/8 STRAIGHT CUT FRIES

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 into bowls and top with Kimchi.
- 3 Drizzle Gochujang mayo on each serving and garnish with green onions and sesame seeds.

HIGH FIVE

Loaded fries are in the top five most popular fry dishes when it comes to your menu. Give the people what they want!

TRENDY & TASTY

Try it as a feature or a permanent item. These on-trend ideas will keep your customers coming back.

FOCUS ON FLAVOR

Authentic potato flavor with that straight-from-the-farm taste. Premium fries, easy to prepare.

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

1-800-561-7945

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