



MEXICAN STREET CORN FRIES



1 lb 9 oz (750 g) Cavendish Clear Coat Straight Cut, Skin-On

2 cups (500 g) charred corn

1 cup (250 g) cotija cheese

18 oz (500 mL) lime crema

1 tsp (5 g) elote seasoning

Fresh cilantro for garnish

Celebrate the taste of this popular street food item, with gooey cheese and zesty crema.



DEEP FRY CLEAR COAT STRAIGHT CUT, SKIN-ON
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 Heat a pan over medium high heat, add corn and sauté for 4-5 minutes until golden.
- 3 Add elote seasoning and sauté for an additional minute.
- 4 Divide fries into bowls and top with corn, cheese and lime crema. Garnish with fresh cilantro.

UP 19% YOY GROWTH

Customers crave loaded fries!
This category just keeps on growing.*

LONGER HOLD TIME

Coated fries stay hot and crispy longer than uncoated, perfect for a satisfying delivery.

SERVE 'EM UP

Great as a feature, a main, or on the side with one of your other signature dishes.

*Datassential MenuTrends YE SEP'23, PENETRATION: % of restaurants serving fry/potato wedge appetizers/sides

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