



QUESO & GUAC FRIES

- 1 lb 9 oz (750 g) Cavendish Farms FreshCut Russet Straight Cut, Skin-On Fries
- 1 cup (250 g) ground beef, browned
- 18 oz (500 mL) roasted poblano cheese sauce
- 1/4 cup (60 g) crispy tortilla strips
- 1/2 cup (125 mL) guacamole

Delicious, dippable, and profitable! Flavorful fries with a zesty twist.



DEEP FRY FRESHCUT RUSSET STRAIGHT CUT, SKIN-ON 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 fries into bowls and top with hot ground beef.
- 3 Ladle hot cheese sauce onto each portion and garnish with tortilla strips and a dollop of guacamole.

BUDGET FRIENDLY

Save time, labor and energy with crispy, delicious fries that look hand-cut.

18% GROWTH

Queso is one of the fastest growing fry toppings in the last year.*

GREAT GUAC

Guac is gaining popularity as a fry dip, growing 24% in the last year.*

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

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