

1 lb 9 oz (750 g) Cavendish Farms **Traditional Potato Bites** 2 tbsp (30 g) taco seasoning 8 oz (225 g) Cajun remoulade

Kick your menu up a notch with poppable Cajun potato bites.

DEEP FRY TRADITIONAL POTATO BITES
TEMP: 350°F (180°C) COOK TIME: 2¾-3 mins. YIELD: 4 servings

- 1 Place potato bites into fryer at 350°F (180°C) and fry for 2\%-3 minutes.
- 2 Toss potato bites with your favorite taco seasoning and serve with Cajun remoulade.

CRAVIN' CAJUN Spiced fries has grown more than 10% in the last year.1

ON THE GO

Potato bites make a perfect delivery or takeout snack, for customers on the move.2

PAIRABLE AND SHAREABLE

Loaded tots is a fast-growing category. Pair them with signature dips and in-house favorites.

1.Datassential MenuTrends YE SEP'23, PENETRATION: % of restaurants serving fry/potato wedge appetizers/sides 2. NPD CREST, September 2021