



LOADED PULLED PORK SWEET POTATO FRIES



1 lb 9 oz (750 g) Cavendish Farms
Clear Coat Slim Steak Cut Sweet Potato Fries

2 cups (500 g) BBQ Pulled Pork

1 cup (250 g) aged Cheddar

2 thinly sliced jalapeno

4 tbsp (60 g) sour cream

Pickled red onion for garnish

Savory and sweet! Draw in the Gen Z crowd with
this tastebud friendly treat.



DEEP FRY CLEAR COAT SLIM STEAK CUT SWEET POTATO FRIES
TEMP: 350°F (180°C) COOK TIME: 3-3½ mins. YIELD: 4 servings

- 1 Place fries into fryer at 350°F (180°C) and fry for 3-3½ minutes.
- 2 Divide fries and top with warm pulled pork, aged cheddar and sour cream.
- 3 Garnish with pickled red onion and jalapeno slices.

ON-TREND OPTION

20% of Gen Zs will choose
sweet potato fries.

KEEP IT CREAMY

Sour cream is a top fry pairing,
growing more than 13%
in the last year.*

FRY FLAVOR

Authentic sweet potato taste meets
savory pulled pork for a unique and
memorable menu item.

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

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