



BUFFALO CHICKEN FRIES



680 grams Cavendish Farms Fine Coat Crinkle Cut Fries

28 grams bacon lardons

2 cups crispy popcorn chicken

1 cup buffalo sauce

1 cup blue cheese dressing

1 bunch green onions

The perfect mash up of two crowd pleasers – buffalo chicken and crinkle cut fries.



DEEP FRY FINE COAT CRINKLE CUT FRIES

TEMP: 350°F (180°C) COOK TIME: 2 ¼ - 3 mins. YIELD: 4 servings

- 1 In a medium frying pan over medium heat, cook bacon lardons until crisp and set aside.
- 2 Cook popcorn chicken according to directions on the package and toss with buffalo sauce.
- 3 Place fries into fryer at 350°F (180°C) and fry for 2 ¼ - 3 minutes.
- 4 Divide fries between serving bowls and top with bacon lardons, cheese curds and popcorn chicken.
- 5 Finish by drizzling with blue cheese dressing and garnish with chopped green onions.

SPICE IT UP

Buffalo sauce is one of the fastest growing sauces to pair with fries.*

CRAVE THE CRUNCH

Coated crinkle cut fries are the perfect vessel for loaded creations.

TREND-DRIVEN

Buffalo chicken fries are a top growing trend among consumers.*

*Datassential Menu Trends, Q1 2024.

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