



# LOADED KOREAN BBQ FRIES



680 grams Cavendish Farms Fine Coat Crinkle Cut Fries

1 Lb. boneless chicken thighs cut into bite sized pieces

½ cup cornstarch

1 cup Korean BBQ sauce

1 cup kimchi

1 bunch green onions

1 tablespoon sesame seeds

Stay ahead of the latest flavor trends with this unique Korean-inspired dish.



**DEEP FRY FINE COAT CRINKLE CUT FRIES**

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

- 1 Generously season cornstarch with salt and pepper and toss chicken pieces with the mixture.
- 2 Shake off excess and fry chicken until fully cooked (165°F internal temperature).
- 3 Add chicken pieces and Korean BBQ sauce to a bowl and toss until fully coated.
- 4 Place fries into fryer at 350°F (180°C) and fry for 2 ¼ - 3 minutes.
- 5 Divide fries between serving bowls and top with coated chicken, Kimchi, green onions and sesame seeds.

## TASTY ANYTIME

Perfect as a main, appetizer or shareable.

## GLOBALLY INSPIRED

Pair new flavors with a classic crinkle cut fry for a new menu favorite.

## TREND-DRIVEN

Korean BBQ is a top trending flavor among consumers.\*

\*Datassential Menu Trends MAC Curve, Q1 2024.

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