



JALAPEÑO POPPER TOTS



- 1 lb 8 oz (680g) Potato Bites
- ½ cup cheddar cheese, shredded
- ½ cup mozzarella cheese, shredded
- 2-3 jalapeños, thinly sliced
- 3-4 bacon strips, cooked crisp and chopped
- green onion 2, thinly sliced
- salt & pepper to taste

Spice up your customers' palate with this flavorful twist on classic potato tots.



DEEP FRY POTATO BITES

TEMP: 350°F (180°C) COOK TIME: 2 ¾-3 min. YIELD: 4 servings

- 1 Place potato tots into fryer at 350°F (180°C) and fry for 2 ¾-3 minutes.
- 2 Place potato tots into an oven-safe serving dish.
- 3 Top with shredded cheese and jalapeños and broil on low for 6-8 minutes or until cheese is fully melted.
- 4 Top with crisp bacon and sliced green onions, and serve.

JALAPEÑO HEAT!

Jalapeño peppers are one of the fastest-growing fry toppings.*

MENU VERSATILITY

Perfect as a breakfast dish, appetizer or side!

A TOP PAIRING

Bacon is the top ingredient paired with fries.*

* Source: Technomic Ignite Fry Menu Trends US 2024.

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