



LOADED CHILI CHEESE FRIES



2 ½ cups (680g) Cavendish Farms Fine Coat

¾" Straight Cut, Skin-On

500 mL beef or vegetarian chili

½ cup cheddar cheese, grated

2-3 jalapeño peppers, thinly sliced

Enjoy two popular dishes in one! A classic blend of flavors that everyone is sure to love.



DEEP FRY FINE COAT ¾" SKIN-ON FRIES

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

- 1 Bring chili to a boil in a medium saucepan and set aside.
- 2 Place fries into fryer at 350°F (180°C) and fry for 2 ¼ minutes.
- 3 Divide fries into serving dishes and top with chili and cheddar cheese.
- 4 Garnish each dish with 5 thin slices of jalapeño.

A CLASSIC COMBO

Chili is one of the most popular pairings with fries!

TOTALLY TASTY

This loaded fry will totally satisfy your customers' cravings!

A FAN FAVORITE

Loaded fries grew +6% YOY*

*Source: Technomic Ignite Fry Menu Trends US 2024.

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