



BBQ CHICKEN NACHOS



2 3/4 cups (680g) Lattice Cut Fries, Skin-On
1LB. boneless chicken thighs cut into bite sized pieces
1/2 cup BBQ sauce
1 bunch green onion, chopped
1 tablespoon salsa
1 tablespoon sour cream

Experience a culinary delight with BBQ Chicken Nachos!
This dish combines the goodness of tender BBQ chicken with the
crunch of perfectly crispy Lattice Cut fries.



DEEP FRY LATTICE CUT FRIES, SKIN-ON

TEMP: 350°F (180°C) COOK TIME: 2 1/4 - 2 3/4 mins. YIELD: 4 servings

- 1 Place fries into fryer at 350°F (180 °C) and fry for 2 1/4 - 2 3/4 minutes.
- 2 Add cooked fries into serving bowl and top with cooked chicken pieces and green onion.
- 3 Drizzle BBQ sauce over top and serve with a side of salsa and sour cream.

A CRUNCHY DELIGHT

Experience the ultimate crunch!

SAVOR THE FLAVOR

This dish will surely satisfy
your customers' cravings.

IRRESISTIBLE LAYERS

Enjoy the deliciousness of every layer!

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