



BBQ CHICKEN NACHOS



2 3/4 cups (680g) Cavendish Farms
Fine Coat Lattice Cut Fries, Skin-On
1LB. boneless chicken thighs cut into bite sized
pieces
1/4 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 FINE COAT 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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