



DICED HASH BROWN MEXICAN BOWL



2 3/4 cups (680g) Cavendish Farms Traditional
Chunky Diced

1/2 cup ground beef

1/4 cup cheddar cheese

1/4 cup lettuce

1/4 cup red cabbage

1 avocado, thinly sliced

1 lime, sliced

1/4 cup pickled onion

1 tablespoon cilantro, chopped

1 tablespoon olive oil

Salt & pepper, to season

Dive into a vibrant and delicious Mexican-inspired breakfast bowl
that brings the fiesta to your menu!



DEEP FRY TRADITIONAL CHUNKY DICED

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

- 1 Place fries into fryer at 350 ° F [180 ° C] and fry for 3 minutes.
- 2 In a medium heat pan, add ground beef and salt and pepper, cook until well-done, and set aside.
- 3 Shred lettuce, red cabbage and cheddar cheese. Slice avocado and lime. Chop cilantro and set aside.
- 4 In a salad bowl, add Chunky Diced, lettuce, ground beef, red cabbage, sliced avocado and shredded cheese. Garnish with cilantro, pickled onions and a lime wedge.

MENU INNOVATION

Add a twist to a classic Mexican staple dish.

FLAVOR FUSION

A vibrant blend of flavor for
a delightful taste!

TOTALLY TASTY

This loaded dish will totally satisfy
your customers' cravings.

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