



BREAKFAST TACOS



2 3/4 cups (680g) Potato Bites

1/4 cup fresh parsley, chopped

1 avocado

2 eggs

3 small white tortillas

1 cup shredded cheese

1 cup cooked bacon, chopped

1 cup Pico de Gallo

Salt & pepper, to season

Treat yourself to a flavorful and energizing breakfast that will keep you going all day long!



DEEP FRY POTATO BITES

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

- 1 Place fries into fryer at 350 °F [180 °C] and fry for 2 1/4 - 3 minutes.
- 2 Whisk eggs in a bowl seasoned with salt & pepper and set aside.
- 3 In a medium heat pan, add the whisked eggs and scramble until set but still moist.
- 4 Place white tortillas in a taco holder. Layer scrambled eggs, shredded cheese, cooked bacon, Pico de Gallo, avocado and cooked Potato Bites.
- 3 Garnish with parsley.

A MORNING DELIGHT

Make your customers' mornings delightful!

MENU VERSATILITY

Perfect as an all-day breakfast dish.

A TOP SEGMENT

Mexican is #3 cuisine type for French fry menu incidence.*

*Source: Supply Track 12 ME Aug 2024, Independent/Micro Chains Only; Circana Crest 12Me Aug 2024, Independents/Micro Chains Only; (Mexican = CD Mexican + QSR Mexican); Dataessentials Menutrends

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