



LOADED BIRRIA FRIES

2 3/4 cups (680g) Crinkle Cut Fries

1 Lb. braised Mexican beef

1 cup Pico de Gallo

1 fresh jalapeño, chopped

1 radish, sliced

Dive into this rich, flavorful experience and discover why
Birria Loaded Fries are the ultimate indulgence!



DEEP FRY CRINKLE CUT FRIES

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

- 1 Cook Mexican braised beef
- 2 Place fries into fryer at 350 °F [180 °C] and fry for 2 1/4 - 3 minutes.
- 3 Divide fries between serving bowls and top with braised beef, Pico de Gallo, chopped jalapeños and sliced radish.

SIMPLY DELICIOUS

This menu concept is simple and easy to execute and uses common back-of-house ingredients.

A FLAVOR EXPLOSION

Dive into this layered creation and enjoy the ultimate flavor explosion!

GOURMET INDULGENCE

Serve this gourmet delight and elevate your customers' dining experience.

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

1-800-561-7945

CAVENDISHFARMS.COM