



LATTICE FRY SLIDERS

3 (1.16 oz/33g) Cavendish Farms Crispy Lattice Fries

3 (3oz/85g) slider buns

3 (2.64oz/75g) slider burger patties

3 (1.59 oz/45g) slices tomato

0.3 oz (9g) green leaf lettuce

1 oz (28 g) ketchup

1 oz (28 g) whole grain mustard

Fries don't just belong on the side! Make sliders a little extra special by topping them with Crispy Lattice Fries.



DEEP FRY CRISPY LATTICE FRIES

TEMP: 350°F (180°C) COOK TIME: 2¼-2¾ mins.

- 1 Place the three bottom buns on a plate.
- 2 Cook the slider burger patties to an internal temperature of 165°F (74°C).
- 3 Top each bun with lettuce, a slice of tomato, a cooked slider patty, one Crispy Lattice Fry, and the top bun.
- 4 Present the sliders with ramekins of ketchup and whole grain mustard on the side.

BE UNIQUE

Crispy Lattice Fries are a perfectly sized topper for sliders!

COATING IS KEY

Coated fries have grown 24% vs. YA because of their ability to hold crispness and heat!¹

MAIN EVENT

Make this a main by serving Crispy Lattice Fries on the side.

¹. Supply track YE April 2022

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

1-800-561-7945

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