

CRISPY SWEET POTATO WAFFLE FRIES





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These unique, thin-cut (5/16”) waffle fries crisp up deliciously and have a longer holding time than regular fries – thanks to our innovative batter system. A simple corn-flour base, with no extra flavorings, allows the potato’s natural sweetness to pop with every bite. Add a variety of toppings to transform these fries, including cheese, beans, chicken, beef and veggies. Their shape delivers greater plate coverage to provide more servings per case. Good for appetizers, bar snacks and sides – and they can even be baked for a lower-fat option.

Product Attributes

- Features thin, waffle cuts
- Extra-crispy batter coating
- Minimal seasoning allows natural flavor to surface

Benefits

- Sweet-potato sides can be sold at a premium
- Versatile prep: Fry or bake
- Superior plate coverage
- Unique, thinner cut bakes up faster
- Longer hold time

Insights

Sales magnet: Sweet potato fries accounted for nearly 80% of growth in the fry category in 2014.

Menu It/Uses

- Starter basket
- Sandwich side
- Nachos
- Sweet Caprese Waffle Fry
- Fries with roasted apples

Ingredients

Deep-fried golden, lightly dusted with salt or a six-pepper spice blend.

Cooking Instructions

Deep fry at 350°F for 2 minutes. In a conventional oven, arrange product in a single layer and bake at 400°F for 16–20 minutes. In a convection oven, arrange in single layer and bake at 400°F for 9–11 minutes.



Use our mobile app for nutritionals and more information on this product.

A-Code	Product Description	Pack Size	Serving Size	Servings Per Case
7979586	Crispy Sweet Potato Waffle Fries	3/5 lb.	3 oz.	80 servings

