



CRISPY WAFFLE FRIES WITH MASA BATTER & CRISPY SWEET POTATO WAFFLE FRIES

Waffle fries are the new nachos. They're being topped with meat, cheese, veggies, dressings and more. Our Monarch® Crispy Waffle Fries with Masa Batter and Crispy Sweet Potato Waffle Fries are thin-cut and battered to make them crisp up and have excellent holding power for toppings.



Exceptional menus start with top-notch ingredients

Quality and consistency throughout its more than 150-year history reflect the Monarch® commitment to best-in-class flavor, safety and convenience. Monarch has delivered on this promise throughout the years and continues to do so every day.

Product Inspiration

Waffle Fries have grown 16% over the last two years in the fry category. What we've done is come up with a unique, thin-cut (5/16" thick) version and an innovative batter system to make them crisp up deliciously and allow them to offer much longer holding times than regular fries. Add a variety of toppings to transform them, including cheese, beans, chicken, beef and veggies. They can even be baked for a lower fat option. The shape delivers greater plate coverage to give you more servings per case!

Crispy Waffle Fries with Masa Batter

Quality white potatoes are coated with a corn masa batter created from genuine corn grit and subtly flavored with onion, garlic, jalapeño and taco seasoning.

Crispy Sweet Potato Waffle Fries

Menu penetration of sweet potato fries has doubled over the last four years. Ours are battered using a simple corn flour base with no extra flavorings so the potato's natural sweetness can pop with every bite.

Features & Benefits

- Opportunity to upsell compared to conventional fries
- Unique 5/16" thin-cut
- Innovative batter system
- Great fried or baked
- Superior plate coverage
- Longer hold time

Ideal Uses

- Appetizers
- Bar snacks
- Sides for burgers and sandwiches
- Hold toppings well – Waffle Fry Nachos!

Recipe: Sweet Potato and Apple Dessert Poutine with Caramel Sauce

INGREDIENTS

- 5 Fuji or Gala apples, peeled and small diced
- 1 t cinnamon
- 4 T butter or margarine
- 10 c Monarch Crispy Sweet Potato Waffle Fries
- 2 c purchased caramel sauce

PREPARATION

Heat butter or margarine in sauté pan until frothy; sauté apples until crisp-tender. Sprinkle with cinnamon and keep warm. Fry Crispy Sweet Potato Waffle Fries. Distribute equal amounts of fries with diced apples in 10 serving dishes. Drizzle with caramel sauce and serve immediately.

A-Code	Product Description	Pack Size
7979677	Crispy Waffle Fries with Masa Batter	6/4 lb.
7979586	Crispy Sweet Potato Waffle Fries	3/5 lb.



For more information about Monarch® products, visit www.usfoods.com or contact your local US Foods representative. 03-2014