



Item #: 2200D

Lamb Weston® Fried
Potato Skins

Brand: Lamb Weston®

Cut Size: Approx. 12-13 ct./lb

Package Size: 4/4#

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. Potato skins are easily prepared in the fryer or oven and have minimal oil absorption and breakage. They're great as an appetizer that can be filled with cheese, bacon, or mashed for twice-baked potatoes.

OPERATOR BENEFITS



Choose from a variety of flavors and sizes in our wide portfolio of offerings.



Real baked potato flavor and texture in every bite.



Save time and labor by replacing back-of-house cutting, peeling, and prepping with a ready-to-go solution right out of the freezer.



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.

COOKING METHODS

Grade: A

Kosher: No

Halal: No

Cooking Method	Time	Temperature	Additional Instructions
			FOR FOOD SAFETY, FOLLOW COOKING INSTRUCTIONS ON THE PACKAGE. KEEP FROZEN – DO NOT THAW. For food safety, read and follow the cooking instructions as product must reach a minimum of 165F (74C) internal temperature as measured by a food thermometer in several spots.
Deep Fry	3 - 3 1/2 minutes	345-350F (174-177C)	Amount: 1 LB (453g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	15 - 20 minutes	400F (205C)	Amount: 1 LB (453g). Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.

Convection Oven

10 - 12 minutes

400F (205C)

Amount: 1 LB (453g). Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.

HANDLING INSTRUCTIONS

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.