



Item #: H0057

## Lamb Weston Stealth Fries™ 3/8" Regular Cut

**Brand:** Lamb Weston Stealth Fries™  
**Cut Size:** 3/8" Regular Cut  
**Package Size:** 6/5#

Lamb Weston Stealth Fries™ are invisibly coated to provide the look of traditional fries with twice the hold time. Enjoy this leading foodservice cut that provides the perfect balance of crispiness on the outside and a fluffy baked potato texture on the inside.

### OPERATOR BENEFITS



High-quality premium length fries fill up the plate more with fewer strips than budget fries.



Premium fries have the strictest specifications resulting in more servings per case, fewer defects for less waste, and better texture and visual appeal.

### COOKING METHODS

**Grade:** A  
**Kosher:** No  
**Halal:** Yes

| 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 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.   |
| Conventional Oven | 25 - 30 minutes   | 400F (205C)         | Amount: 1 1/2 LB (680g). 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   | 8 - 11 minutes    | 400F (205C)         | Amount: 1 1/2 LB (680g). 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

Handle with care, do not drop! Ship frozen - Perishable. Keep frozen at 0°F (-18°C).