



Item #: D17

Lamb Weston Seasoned™ Deli Wedge™ Chicken Batter Recipe

Brand: Lamb Weston Seasoned™
Cut Size: 8 Cut Wedge
Package Size: 6/5#

Lamb Weston Seasoned™ fries are sure to delight with a seasoned batter that keeps fries crispy and craveable - perfect for dine in, drive-through, and takeout. This rustic 8-cut wedge cut features optimal plate coverage and great container portioning.

OPERATOR BENEFITS



Seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout.



Real baked potato flavor and texture in every bite.



Thick cuts are sturdier and are less prone to breaking than thinner fries.



Due to their thick size and shape, these products stay hotter longer providing superior hold time.



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
Deep Fry	4 - 4 1/2 min	345-350F (174-177C)	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. Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.

Conventional Oven	27 - 32 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	14 - 16 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.
Impingement Oven	10 - 12 minutes	450F (232C)	Amount: 1 1/2 LB (680g). Arrange frozen product in a single layer.

HANDLING INSTRUCTIONS

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