



Item #: E26

Lamb Weston
Supreme™ Shoestring
Fries

Brand: Lamb Weston Supreme™
Cut Size: 1/4" Shoestrings
Package Size: 6/2KG P

Lamb Weston Supreme™ provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. This classic, traditional QSR cut provides more fries per case than thick-cut fries and cooks up fast for your operations.

OPERATOR BENEFITS



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



These thin cuts cook up faster than thick cut 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
Stovetop Skillet/Pan Fry	10 - 12 minutes	Medium-High heat	<p>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.</p> <p>Amount: 14oz (396g) (~4 servings). Preheat 3 tablespoons of vegetable oil in a 12" non-stick skillet. Evenly spread frozen product across cooking surface to a thickness of about 1/2 - 1 inch. Turn potatoes throughout cook time. CAUTION: Frozen food may develop ice crystals causing hot oil to spatter. Please add product carefully.</p>

Air Fryer	12 - 14 minutes	390F (199C)	Amount: 500g OR Quarter Bag. Time: 12 - 14 minutes. Preheat air fryer. Fill air fryer basket no more than half full. Slide out basket and shake halfway through cooking time.
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HANDLING INSTRUCTIONS

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