



Item #: E27

Lamb Weston Supreme™ Shoestring Fries

Brand: Lamb Weston Supreme™ Cut Size: 1/4" Shoestrings Package Size: 10/1KG 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.

Please add product carefully.



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.
Stovetop Skillet/Pan Fry	10 - 12 minutes	Medium-High heat	Amount: 14oz (396g) (~4 servings).

let/Pan Fry

10 - 12 minutes

Medium-High heat

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.

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

HANDLING INSTRUCTIONS

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