LambWeston®
POSSIBILITIES IN POTATOES

Item #: X9131

Lamb Weston Seasoned™ 5/16" Thin Regular Cut Cajun Style Recipe

Brand: Lamb Weston Seasoned™
Cut Size: 5/16" Thin Regular Cut
Package Size: 6/2KG

From mild to wild, Lamb Weston Seasoned™ offers a wide range of flavors for quick and convenient pre-seasoned options. This cut is perfect for operators looking for a thinner cut.

OPERATOR BENEFITS

CRISPY AND CRAVEABLE

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

FRIES UP FAST

These thin cuts cook up faster than thick cut fries.

GREATER PLATE COVERAGE

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

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	2 3/4 - 3 1/4 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	11 - 13 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).