



Item #: X7285

Lamb Weston Stealth Fries™ 3/8" Regular Cut Skin-On

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. This leading foodservice cut with skin-on, hand-cut appearance provides the perfect balance of crispiness on the outside and a fluffy baked potato texture on the inside.

OPERATOR BENEFITS



Invisibly coated to provide the look of traditional fries with 2x the hold time.



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

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 1/4 - 3 3/4 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

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