



# SPICY CHICKEN BURGER WITH LATTICE FRIES

- 5 oz (140 g) Cavendish Farms Crispy Lattice Fries
- 1 (3 oz/85 g) crispy chicken filet
- 1 (1.75 oz/50 g) sesame hamburger bun
- 0.35 oz (10 g) green leaf lettuce
- 1 slice (0.71 oz/20 g) tomato
- 1 oz (28 g) grated cabbage slaw with carrot
- 1 tbsp (15 g) gochujang mayo

Give your customers a little heat! This chicken burger and Crispy Lattice Fry recipe is spiced up with just-hot-enough gochujang mayo.



## DEEP FRY CRISPY LATTICE FRIES

TEMP: 350°F (180°C) COOK TIME: 2¼-2½ mins.

- 1 Spread gochujang mayo on the top and bottom buns.
- 2 Place the lettuce and tomato slices on the bottom bun, and top with the premade crispy chicken filet.
- 3 Add the cabbage and carrot slaw to the top of the chicken and finish with the top bun.
- 4 Surround the chicken burger with the Crispy Lattice Fries.

### FRIES + CHICKEN

Chicken-focused QSRs grew fry servings 4X faster than burger-focused chains. <sup>1</sup>

### GO GOCHUJANG

Gochujang is an up-and-comer (1-year growth: +14.4%). <sup>2</sup>

### KEEP IT CASUAL

Lattice fries are found most often in Casual Dining Regional Chains. <sup>3</sup>

1. NPD CREST U.S. 12ME DEC 2021 2. Datassential Menu Trends: May 2022 3. Datassential SNAP: May 2022

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