



Item #: 2200D

Lamb Weston® Fried Potato Skins

Brand: Lamb Weston®
Cut Size: Approx. 12-13 ct./lb
Package Size: 4/4#

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. Potato skins are easily prepared in the fryer or oven and have minimal oil absorption and breakage. They're great as an appetizer that can be filled with cheese, bacon, or mashed for twice-baked potatoes.

OPERATOR BENEFITS



Choose from a variety of flavors and sizes in our wide portfolio of offerings.



Real baked potato flavor and texture in every bite.



Save time and labor by replacing back-of-house cutting, peeling, and prepping with a ready-to-go solution right out of the freezer.



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.

COOKING METHODS

Grade: A Kosher: No Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Convection Oven	10 - 12 min	400° F	Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.
Conventional Oven	15 - 20 min	400°F	Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.
Deep Fry	2 1/2 - 3 min	345 - 350°F	Deep fry from frozen state. Fill basket 1/2 full.

HANDLING INSTRUCTIONS

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