



Item #: S35

## Lamb Weston Stealth Fries™ 5/16" Thin Regular Cut

Brand: Lamb Weston Stealth Fries™  
Cut Size: 5/16" Thin Regular Cut  
Package Size: 6/5# CLR CT

Lamb Weston Stealth Fries™ are invisibly coated to provide the look of traditional fries with twice the hold time. This versatile fry provides the appeal of a thicker cut but with more servings per case and shorter cook times.

### 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.



These thin cuts cook up faster than thick cut fries.



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.
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	20 - 22 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

8 - 10 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).