



Crispy **Potato Flats**



Customers are always looking for new ways to snack on their beloved French fries when dining out. **Sysco Imperial Crispy Potato Flats** are revolutionizing this menu staple with their firm, crisp, wide strips that are cut thinly from Russet potatoes and coated in a delicious savory seasoning. Perfect for dipping or loading up with toppings, they stay crispier and firmer longer than traditional fries. With versatile applications from appetizers to side dishes, you'll satisfy fry fanatics and never serve a soggy fry again.

Features and Benefits

- Use crispy potato flats in multiple menu applications from sharable appetizers and small plates to sides
- Stays firm and crispy after cooking
- Unique new fry cut creates better plate coverage than traditional fries
- Crispy texture allows for ease of topping or pairing with dips for an upcharge
- 75% of consumers are interested in fries as an appetizer solution¹
- 69% of consumers are interested in fries when menued with a dip²
- 66% of consumers believe the perfect fry is extremely crispy²

¹AMPLIFRY 2015
²Datassential 2017

Menu Ideas

- **Cheesy Fry Tower:** Layered Parmesan cheese and crispy fry stack served with dried tomato aioli
- **Loaded Fry Chicken Nachos:** Crispy potato flats topped with shredded chicken, Cheddar cheese, tomato, onions, avocado and jalapeños
- **Crispy Potato Flats w/Choose-Your-Own Dips:** Large cut, sea salt fries served with a choice of two dips: sriracha ketchup, cucumber ranch, herb-mayo or roasted garlic aioli

Preparation Instructions

Deep fry 1.5 LB or ½ fryer basket from frozen state for 2½–3 minutes at 345°–350°F. Cooking time may vary based on desired product color and texture. Product must reach an internal temperature of 165°F. Cooking time may vary based on desired product color and texture.

SUPC	Pack/Size	Brand	Description
5092053	6 / 5 LB	SYS IMP	CRISPY POTATO FLATS

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