

CHICKEN BACON RANCH FRIES



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 16 servings*

Reorder No.	Description	Amount
737810	GFS® Hickory-Smoked Bacon	1 lb.
738174	Chicken Breast, Diced	2 breasts
198889	Green Onions	2
437240	GFS French Fries	1 package
426598	Ranch Dressing	2 cups
432050	Olive Oil	1 tbsp.
411841	GFS Cheddar Cheese	2 cups
780995	Primo Gusto® Mozzarella Cheese	2 cups

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Preheat oven to 400°F. Lay frozen fries on baking sheet and cook for 15–20 minutes, until crispy. While the fries are baking, pan fry the chicken breasts. Cook and drain bacon. Once cooled, dice chicken and bacon into bite-sized pieces. In a large mixing bowl, toss chicken, bacon, and ranch dressing. Remove fries from oven and evenly distribute the chicken-bacon-ranch mix, and top with cheddar and mozzarella. Return to the oven until the cheese melts, 3–5 minutes. CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Garnish with green onions. Serve immediately. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.