



Twist Up Your Menu

Recipe ideas for Simplot SIDEWINDERS™ fried potatoes



new!
Conquest®



new!
SeasonedCrisp®
JR Buffalos®



new!
SeasonedCrisp®
Smokey BBQ

Zesty Italian

INGREDIENTS (Yield: 9 Servings)

SeasonedCrisp® J.R. Buffalos® SIDEWINDERS™ (10071179032175)	1 – 4 lb. bag
Black Olives, sliced	4½ oz.
Prosciutto, julienne stripped	4½ oz.
Capicola, julienne stripped	4½ oz.
Marinara Sauce	1¼ cups
Fontina Cheese, shaved	4½ oz.
Basil, fresh, julienne stripped	9 leaves

PREPARATION FOR 1 SERVING:

1. Prepare 7 oz. of J.R. Buffalos SIDEWINDERS™ according to package directions.
2. Transfer to a warm plate and top with ½ oz. each of black olives, prosciutto and capicola, 2 Tbsp. marinara and ½ oz. Fontina cheese.
3. Place under broiler until cheese starts to melt. Remove, top with fresh basil and serve.

Chili Dust Fries

INGREDIENTS (Yield: 9 Servings)

Conquest® SIDEWINDERS™ (10071179032168)	1 – 4 lb. bag
Chili Powder	1 tsp.
Flake Salt	2 tsp.
Cheddar Cheese, shredded	4½ oz.
Sour Cream	9 oz.
Scallions, sliced	2¼ oz.

PREPARATION FOR 1 SERVING:

1. Prepare 7 oz. of Conquest® SIDEWINDERS™ according to package directions.
2. Transfer to a warm container and top with ½ tsp. chili powder and ¼ teaspoon of flake salt.
3. Finish with ½ ounce shredded cheddar cheese, 1 ounce of sour cream and ¼ ounce of scallions.



Dirt Devil Twisters featuring
new! SeasonedCrisp®
Smokey BBQ SIDEWINDERS™

Dirt Devil Twisters

INGREDIENTS (Yield: 9 Servings)

SeasonedCrisp® Smokey BBQ SIDEWINDERS™ (10071179032182)	1 – 4 lb. bag
Pulled BBQ Chicken	9 oz.
Pulled Pork	9 oz.
Queso Cheese	9 oz.
Sour Cream	4½ oz.
Scallions	2¼ oz.
Jalapeños	27 slices

PREPARATION FOR 1 SERVING:

1. Prepare 7 oz. of Smokey BBQ SIDEWINDERS™ according to package directions.
2. Transfer to a warm plate and top with 1 oz. each of pork and chicken and 1 oz. queso.
3. Finish with ½ oz. sour cream, ¼ oz. scallions and 3 slices of jalapeños.

Chili Cheese Fries

INGREDIENTS (Yield: 9 Servings)

BENT ARM ALE® SIDEWINDERS™ (10071179029182)	1 – 4 lb. bag
Chili, prepared, warmed	36 oz.
Cheddar Cheese, shredded	4½ oz.
Sour Cream	9 oz.
Scallions, sliced	½ cup

PREPARATION FOR 1 SERVING:

1. Prepare 7 oz. of BENT ARM ALE® SIDEWINDERS™ according to package directions.
2. Transfer to a warm plate and top with 4 oz. chili and ½ oz. cheddar cheese.
3. Top with 1 oz. sour cream and 1 Tbsp. of scallions.

Buffalo Blues

INGREDIENTS (Yield: 9 Servings)

SeasonedCrisp® J.R. Buffalos® SIDEWINDERS™ (10071179032175)	1 – 4 lb. bag
Steak, cooked, thinly sliced, 1" long	18 oz.
Bacon, precooked, diced	6¾ oz.
Scallions	½ cup
Jalapeños, fresh, sliced	4½ oz.
Blue Cheese, crumbled	9 oz.
Blue Cheese Dressing	9 oz.

PREPARATION FOR 1 SERVING:

1. Prepare 7 oz. of J.R. Buffalos SIDEWINDERS™ according to package directions.
2. Transfer to a warm plate and top with 2 oz. steak, ¾ oz. bacon, 1 Tbsp. scallions, ½ oz. jalapeños and 1 oz. crumbled blue cheese.
3. Finish with 1 oz. of blue cheese dressing (or serve on the side.)

Smoking Pig Curls

INGREDIENTS (Yield: 9 Servings)

SeasonedCrisp® Smokey BBQ SIDEWINDERS™ (10071179032182)	1 – 4 lb. bag
Pulled Pork	36 oz.
Caramelized Onions	9 oz.
Bacon, precooked, diced	4½ oz.
BBQ Sauce	9 oz.

PREPARATION FOR 1 SERVING:

1. Prepare 7 oz. of Smokey BBQ SIDEWINDERS™ according to package directions.
2. Transfer to a warm container and top with 4 oz. pulled pork, 1 oz. caramelized onions and ½ oz. bacon.
3. Finish with a 1 oz. drizzle of BBQ sauce.



Buffalo Blues featuring
new! SeasonedCrisp®
J.R. Buffalos® SIDEWINDERS™



Tornado Twister Breakfast featuring
new! Conquest® SIDEWINDERS™

Tornado Twister Breakfast

INGREDIENTS (Yield: 16 Servings)

Conquest® SIDEWINDERS™ (10071179032168)	1 – 4 lb. bag
Eggs, scrambled	32
Simplot RoastWorks® Peppers & Onions	4 cups
Breakfast Sausage, cooked and sliced	32 oz.
Cheddar Cheese, shredded	8 oz.

PREPARATION FOR 1 SERVING:

1. Prepare 4 oz. of Conquest® SIDEWINDERS™ according to package directions.
2. Transfer to a warm plate and top with 2 scrambled eggs, ¼ cup peppers & onions blend and 2 oz. breakfast sausage.
3. Finish with shredded cheddar cheese.