

MCCAIN POTATO SKINS

Offering the versatility to fill and top as you please.



Save time and effort in the kitchen without compromising on the expectations of your customers.

MCCAIN POTATO SKINS

Product Code: MCX04773

Pack Size: 1 x 200

Offering the versatility to fill and top as you please, McCain Potato Skins are made from carefully selected potatoes. They look and taste authentic without the time, labour and cost associated with making them from scratch.

Cooking Instructions

For best results cook from frozen. Product must be cooked before consumption.

Deep Fry

Deep fry in oil at 180°C for 2½ - 3 minutes.

Oven

Preheat oven to 220°C. Spread skins evenly on a baking tray and bake for 6-8 minutes, turning once for uniform cooking. Cook to a light golden colour. Do not overcook. Watch carefully during the final minutes of preparation. When cooking smaller amounts, reduce cooking time accordingly.

Endless filling ideas to create delicious appetisers on any menu!

10 POTATO SKIN FILLING IDEAS

- 1 Black beans, finely sliced spring onion, fresh red and green chilli slices, topped with sour cream and fresh parsley.
- 2 Mexican chilli con carne topped with guacamole.
- 3 BBQ pulled pork topped with tomato and capsicum relish, shredded carrots, cucumber, spanish onion and fresh coriander.
- 4 Smoked salmon with cream cheese and fresh chives.
- 5 Bolognese sauce topped with shaved parmesan.
- 6 Smashed avocado, crumbled feta, spanish black olive slices, pickled artichoke and a fresh lime or lemon wedge to serve.
- 7 Bacon, tasty cheese, chives, parsley and beaten eggs baked in the oven for 10-15 minutes.
- 8 Grated cheddar cheese and diced bacon cooked then topped with sour cream and green onions.
- 9 Smashed peas, grated parmesan, fresh mint and natural yoghurt purée, topped with smoked salmon, cracked black pepper and lemon wedges.
- 10 Diced tomato, diced spanish onion, corn kernels, black beans, topped with smashed avocado and coriander.

For more information talk to your McCain Foodservice Representative or please call our National Sales Office on 03 9514 4600.

