

Indulge in our French Poutine! This elevated dish features crispy waffle fries smothered in a rich mushroom cream sauce and topped with melty, nutty Gruyere cheese. Fresh parsley adds a final touch to this refined comfort food.



## Ingredients:

- 6oz. Gordon Choice Seasoned Waffle Cut Fries #470138
- 4oz. Tavolini Mushroom Sauce #428806
- 2oz. Brickman's Gruyere Cheese #261541
- Markon Ready-Set-Serve Parsley #272396
- 3oz. Gordon Choice Breaded White Cheddar Cheese Curds #289392

## **Optional Add-ons:**

- Serve as a shareable appetizer or upscale side
- Pair with a steak sandwich or bistro burger for a French-inspired meal

## Instructions:

- 1. Deep fry 6 oz. of seasoned waffle fries according to package instructions or until golden and crispy. Set aside.
- 2. Warm 4 oz. of mushroom cream sauce in a saucepan over medium heat until hot and smooth, stirring occasionally.
- 3. Shred or cube 2 oz. of Gruyère cheese for even melting.
- 4. Place the hot waffle fries on a plate or shallow bowl. Evenly sprinkle the Gruyère over the fries.
- 5. Ladle the hot mushroom cream sauce over the top to partially melt the cheese.
- 6. Finish with a sprinkle of fresh chopped parsley for a fresh, vibrant touch

Product	Description	Code #	Pack Size
Tavolini® Mushroom Sauce	Elevate your dishes in minutes with our premium mushroom sauce. It's crafted with real mushrooms, simmered in a rich blend of whipping cream and milk. This deeply flavorful, pre-made sauce saves you prep time without sacrificing taste.	428806	4/4 lb.





















SCAN TO VISIT OUR August 2025 **GFS MICROSITE**