



MADE FROM FRESH POTATOES.



**SIMPLY
POTATOES®**

MENU

Inspiration



**Favorite
Foods**

Get the independent edge!

Ingredients

- Simply Potatoes® Red Skin Diced Potatoes, 32oz
- Olive Oil, divided 3 Tbs.
- Black Beans, canned and drained 30 oz.
- Taco Seasoning 2 oz.
- Water 4 oz.
- Roasted Corn 12 oz.
- Red Pepper, sliced 6 oz.
- Garlic salt 1 Tbs.
- Corn Tortillas 32 ea
- Queso Fresco, crumbled 8 oz.
- Tomato Salsa 8 oz.
- Cilantro, chopped 1/4 cup
- Limes, cut in 8 wedges 2 ea
- Kosher Salt 1 tsp.

Directions

- In a pan over medium high heat, heat 1 tablespoon olive oil and sauté Simply Potatoes Diced Potatoes and cook for 5 minutes until golden, add Black Beans, Taco Seasoning and Water. Cook until water is evaporated stirring occasionally. Season with salt and pepper and set aside.
- In same pan heat 2 tablespoon olive oil and sauté corn, red peppers and garlic salt for 3-4 minutes and set aside.
- Heat Corn Tortillas damp towel in microwave in 4 batches of 8, for 30-45 seconds each until softened. Double up tortillas for serving (each taco has 2 tortillas).
- Divide Black Bean Potato mixture and sautéed vegetables between 16 tacos.

Potato & Black Bean Tacos



LUNCH



Buffalo Potato Pancakes

Ingredients

- Simply Potatoes® Refrigerated Traditional Mashed Potatoes, 8 oz.
- Papetti's® Liquid Whole Eggs #46025-9120, 2 oz.
- All-purpose flour, 6 oz.
- Garlic powder, 2 tsp.
- Blue cheese, crumbled, divided, 4 oz.
- Cheddar cheese, shredded, 2 oz.
- Scallions, sliced, divided, 1/2 cup
- Butter, unsalted, 2 oz.
- Shredded chicken in buffalo sauce, cooked, 24 oz.
- Ranch dressing, 4 oz.
- Kosher salt, 1 tsp.
- Black pepper, 1 tsp.

Directions

- In a large bowl combine Simply Potatoes® Shredded Hash Browns, Simply Potatoes® Mashed, flour, garlic powder, 2 oz blue cheese, cheddar cheese, ¼ cup of the scallions, Papetti's® eggs, and season with salt and pepper.
- In a non-stick pan over medium high heat, melt 1 oz of butter and scoop out 1/3 cup of potato mixer. Flatten out to about ¼ inch thick.
- Fry for about 3-4 minutes per side, until golden brown. Repeat with all the potato mixer.
- To serve top each pancake with 2 oz of shredded buffalo chicken and drizzle with ranch dressing and remaining crumbled blue cheese and scallions.



White Truffle Parmesan Roasted Potatoes

Ingredients

- Simply Potatoes® Red Skin Diced Potatoes, 12oz
- Olive oil, 1 Tbs.
- Unsalted butter, 3 Tbs.
- Salt, 1 tsp.
- Ground black pepper, 1/2 tsp.
- Garlic, minced, 1/4 tsp.
- Fresh Italian parsley, chopped 1 Tbs.
- Parmesan cheese, grated 0.75 oz.
- White truffle oil, 2 1/4 tsp.

Directions

- Preheat oven to 350°F.
- In medium sauté pan over medium heat, heat oil and butter. Add potatoes, salt and pepper.
- Sauté potatoes, stirring occasionally, 3-4 minutes, or until they start to brown. Add garlic. Stir.
- Transfer pan to oven. Roast 20 minutes, or until potatoes are tender. Remove from oven.
- Add Italian parsley, Parmesan cheese and truffle oil to potatoes. Fold gently to combine and serve immediately.

Ingredients

- Simply Potatoes® Red Skin Diced Potatoes, 32oz
- Tahini Sauce, 2 oz.
- Greek Non Fat Yogurt, 2 oz.
- Honey, 1 oz.
- Water, 2 oz.
- Olive Oil, divided, 2 oz.
- Garlic, minced, 1 tsp.
- Roma Tomato, diced, 8 oz.
- Red Onions, sliced, 8 oz.
- Baby Kale, 12 oz.
- Chickpeas, canned, 15 oz.
- Cumin, 1 tsp.
- Chili Powder, 1 tsp.
- Garlic Powder, 1 tsp.
- Oregano, 1/2 tsp.
- Turmeric, 1 tsp.
- Italian Parsley, chopped, 1/4 cup
- Lemons, quartered, 2 ea
- Kosher Salt, 1 tsp.
- Black Pepper, 1 tsp.

Directions

- Whisk together Tahini Sauce, Greek Yogurt, Honey and Water. Season with salt and pepper and set aside.
- In a pan over medium high heat, heat 1 tablespoon olive oil and sauté Garlic, Roma Tomatoes and Red Onions for 3 minutes. Season with salt and pepper. Add Baby Kale and cover to wilt and cook for 3 minutes, stirring occasionally, set aside.
- In same pan heat 2 tablespoon Olive Oil, Chickpeas, Cumin, Chili Powder, Garlic Powder, Oregano and Turmeric. Cook for 3 minutes and season with salt and pepper and set aside.
- Heat remaining 1 tablespoon of Olive Oil and cook Simply Potatoes Mashed Potatoes for 2 minutes, stirring occasionally until heated through.
- In 8 bowls divide cooked Mashed Potatoes, Spiced Chickpeas and sautéed Kale, Tomato and Onions. Drizzle with Yogurt Tahini Sauce and garnish with chopped Parsley and fresh Lemon.

Mashed Potato Buddah Bowl



LUNCH

Ingredients

- Simply Potatoes® Red Skin Diced Potatoes, 8 oz.
- Papetti's® Liquid Whole Eggs #46025-92100, 16 oz.
- Cooking spray, as needed
- Olive oil, 1 Tbs.
- Red peppers, diced, 1.5 oz.
- Green peppers, diced, 1.5 oz.
- Onions, diced, 1 oz.
- Bacon, cooked and chopped, 3 oz.
- Cheddar cheese, shredded, 4 oz.
- Kosher salt, 1 tsp.
- Black pepper, 1 tsp.

Directions

- Preheat oven to 450°F, Spray muffin tins with cooking spray.
- Press Simply Potatoes® Shredded Hash Browns into pan in a thin layer.
- Spray Simply Potatoes® Shredded Hash Browns with cooking spray (this will help crisp them).
- Bake for 15-20 minutes until lightly browned and crisp.
- In a pan over medium high heat, heat olive oil and sauté red and green peppers with onions for 5 minutes. Season with salt and pepper.
- Combine sautéed peppers and onions, bacon and cheddar cheese and divide between 12 muffin tins with cooked hash browns.
- Pour Papetti's® eggs to top up each muffin tin and bake at 400°F for 20 minutes until set.
- Serve hot, or cool completely and reheat for 7 minutes at 400°F.

Hash Brown Breakfast Quiche



BREAKFAST

Ingredients

- Simply Potatoes® Mashed Potatoes, 2 lbs.
- Bacon, Thick Cut, To Taste
- Maple Syrup, 4 Quarts
- Bourbon Mustard Glaze
- Vegetable Oil, 2 Tbsp.
- Garlic, Minced, 4 Cloves
- Shallots, Minced, 1/2 cup
- Thyme Sprig, Fresh, 2 ea
- Bourbon Whiskey, 1/2 cup
- Beef Stock, 2 cups
- Beef Base, 2 tsp.
- Dark Brown Sugar, 1 Tbsp.
- Cornstarch, 2 tsp.
- Water, 2 tsp.
- Butter, Unsalted, 2 Tbsp.
- Grainy Dijon Mustard, 2 tsp.

Directions

- Preheat oven to 350°F.
- Lay the bacon on a parchment-lined sheet tray and bake until almost rendered, about 12 minutes.
- Remove from oven and glaze each piece with maple syrup. Return to oven and cook for an additional 6–8 minutes or until bacon is crispy and browned.
- Once cooked, remove from oven and let cool slightly. Dice into large pieces.

For the bourbon mustard glaze:

- Heat oil over medium heat. Sauté garlic and shallot until lightly browned, about 1 minute. Add bourbon and cook until almost evaporated, then add beef stock, beef base, thyme and brown sugar. Reduce to 1 cup volume.
- Combine the cornstarch and water to form a slurry. Whisk the slurry into the sauce. Bring to simmer, whisking continuously.
- Add butter and swirl to melt. Strain the sauce through a fine mesh strainer. Add the mustard and whisk to incorporate. Reserve.
- Heat the Simply Potatoes Red Skin Mashed Potatoes per manufacturer's instructions. Reserve.
- Serve each 4–8 oz portion of potatoes with ¼ cup of bourbon mustard glaze and 2 Tbsp of maple bacon.



SIDE DISH

**Bourbon Bacon
Mashed Potatoes**



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