



Slices

FLAVORED & UNSEASONED



Breakfast Sausage Au Gratin

A CANVAS FOR YOUR CULINARY CREATIVITY

From crispy chips and exciting toppings to perfectly golden casseroles.

Scratch-Like Quality | Convenient & Consistent | Labor-Saving | Shelf-Stable



Crispy Oven "Fried" Chips

THE PERFECT CRUNCH



Spicy Scalloped Potato Soup

CLASSICS REINVENTED










SCAN QR CODES FOR NUTRITION FACTS, INGREDIENT STATEMENTS, AND MORE

Scalloped & Au Gratin Prep

1. **Pour** pouch contents into a 2 1/2" x 1/2" size steam table pan.
2. **Add** 2 1/2 quarts (2.37 L) of boiling water, 2 ounces of margarine or butter (if desired) and stir well with wire whip.
3. **Bake** in convection oven at 350°F for 35 minutes (400°F in a conventional oven for 40 minutes).

# of Packages	Margarine or Butter	Boiling Water	# of 1/2 cup servings	2 1/2" Deep Pan
1 Pouch	2 oz	2 1/2 qts	21	Half Pan
2 Pouches	4 oz	5 qts	42	Full Pan

Unseasoned Potato Slices Prep

1. **Boil** water according to chart below.
2. **Add** desired salt and Potato Slices to boiling water.
3. **Simmer** for 15 to 20 minutes, or until tender.
4. **Drain** well before using.

4 oz Servings	Approx. Yield	Boiling Water	Salt (Optional)	Potato Slices
8	1 qt	3 qts	1 1/2 tsp	1 qt
32	1 gal	2 1/2 gal	1 1/2 Tbsp	1 gal
45	1 1/2 gal	3 gal	2 Tbsp	2 1/2 lb
90	3 gal	5 gal	1/4 cup	5 lb



We honor the integrity of the potato through our proprietary cooking method, which preserves the taste, texture, and quality unique to Certified 100% Idaho® Potatoes.



Description	Pack Size	GTIN	US DOT Code	Canada DOT Code	Net Wt.	Ship Wt.	Case Cube	Tie/High (40 x 48 Pallet)	Finished (lbs./Case)
Idahoan® SLICES Au Gratin Potatoes	12/20.35 oz.	1 00 29700 00888 5	548481	737626	15.26 lbs.	17.85 lbs.	1.52	9x4	63
Idahoan® SLICES Scalloped Potatoes	12/20.35 oz.	1 00 29700 00889 2	548483	737627	15.26 lbs.	17.85 lbs.	1.43	9x4	63
Idahoan® SLICES Unseasoned Potatoes	4/5 lb.	1 00 29700 00882 3	548479	737625	20.00 lbs.	22.17 lbs.	2.21	6x3	80

Visit idahoanfoodservice.com or call **888.552.2515** to learn more.