



NEW YEAR NEW MENU WINS

Easy Upgrades and Labor Savings After the Holidays

FEATURED RECIPE Loaded Mashed Potato Bowl

Indulge in the hearty, savory goodness of our Idahoan® RUSTIC Baby Reds® Mashed Potato Bowl. These rustic mashed potatoes bring a unique, home-style texture, packed with real skin-on baby red potatoes for a rustic, comforting base. Top with a generous helping of crisp applewood smoked bacon, melty cheddar cheese, and a dollop of sour cream for richness. Add a sprinkle of fresh chives to create a satisfying combination that's perfect for any menu. This Loaded Mashed Potato Bowl brings a perfect balance of flavor and texture, designed to keep guests coming back for more. Ideal as a main or a hearty side dish, it's sure to be a new crowd favorite!



TIME
READY IN UNDER
10 MINUTES



YIELD
32 SERVINGS
PER POUCH



**SMART
TIP**

Dial back heavier toppings like cheese, bacon, and sour cream, and swap in fresh herbs, roasted vegetables, and a drizzle of olive oil for a lighter take that still delivers flavor.

INGREDIENTS

- 1 pouch Idahoan® RUSTIC Baby Reds® Mashed Potatoes
- 1 gallon hot chicken stock (Replacing the rehydration water with stock for flavor)
- 6 pounds Hormel® OLD SMOKEHOUSE® Bacon, Applewood (Cooked and chopped)
- 6 pounds shredded cheddar cheese
- 3 pounds sour cream
- 1 pound scallions (Chopped)

INSTRUCTIONS

1. Measure 1 gallon hot, not boiling, chicken stock into a large bowl.
2. Add entire pouch of potatoes all at once, using a wire whip to distribute evenly and wet all potatoes. Let stand 1 minute until the potatoes are fully hydrated.
3. Place 5 oz. of the potato into a bowl and top with 3 oz. Hormel® OLD SMOKEHOUSE® Bacon, Applewood, 3 oz. cheese, 2 oz. sour cream and garnish with .5 oz. of scallions.

FEATURED INGREDIENT Idahoan® RUSTIC Baby Reds® Mashed Potatoes



- ✓ Fresh-Dried™
- ✓ Scratch-Like Quality
- ✓ Convenient & Consistent
- ✓ Labor-Saving
- ✓ Shelf-Stable

Visit idahoanfoodservice.com or call 888.635.8115 to learn more.