



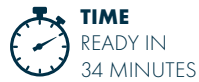
Stay Stacked

FOR BRUNCH SUCCESS

FEATURED RECIPE

Hash Brown Waffle with Bacon, Eggs & Avocado

Level-up your hash brown game by popping them into the waffle iron. Cooking our Idahoan® SHREDS Fresh Cut Hash Browns with Seasoning in the waffle iron creates a beautiful crunch on both sides, giving you the perfect base for an array of toppings. From runny eggs and bacon to roasted veggies and avocado, your guests won't be disappointed.



SMART TIP

Plan ahead or pivot fast—Idahoan® Hash Brown Shreds deliver flexible prep and consistent browning, your way. From overnight prep to 15-minute ready, Idahoan® Hash Brown Shreds adapt to your operation.

INGREDIENTS

- 1 carton (2.125 lbs.) Idahoan® SHREDS Fresh Cut Hash Browns with Seasoning (prepared according to 30-minute refresh instructions)
- 60 ounces hot water (water should be between 180-190°F)
- 1 can vegetable oil spray (to coat the waffle iron)

INSTRUCTIONS

1. Open the carton of Idahoan® SHREDS Fresh Cut Hash Browns with Seasoning, add the hot water, and close. Or if rehydrating the potatoes in a bowl, add the water and cover.
2. Let stand at room temperature for 30 minutes, then drain.
3. Preheat waffle iron, spray with vegetable oil.
4. Add 4 ounces potato to the heated waffle iron and close. Cook for 4 minutes or until golden brown.
5. Plate with prepared bacon, eggs made to order, and avocado slices.

FEATURED INGREDIENT

Idahoan® SHREDS Fresh Cut Hash Browns with Seasoning



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

Visit idahoanfoodservice.com/contact-us or call 888.635.8115 to learn more.