



# Fresh Flavors FOR SPRING

## FEATURED RECIPE

### Smoky Harissa Mashed Potatoes Served with Chicken Tajine

Idahoan® Honest Earth® Creamy Classic Mashed Potatoes are enriched with Greek yogurt and butter, then spiced with harissa, za'atar, and smoked paprika for a bold, smoky flavor profile. Served alongside tender, slow-simmered chicken tajine with aromatic vegetables and a rich, savory sauce, this globally inspired dish delivers both comfort and culinary adventure in every bite. For innovative and exciting menu creations.



### SMART TIP

Use Honest Earth® as a versatile base—a clean, consistent canvas ready for your signature flavors, sauces, and seasonal twists.

## INGREDIENTS

- 1 pouch (26 ounces) Idahoan® Honest Earth® Creamy Classic Mashed Potatoes with a hint of Butter & Sea Salt
- 0.87 gallon hot water (water should be between 190-200°F)
- 2 cups Greek yogurt
- ¼ cup harissa
- ½ tsp smoked paprika
- 1 cup butter
- 4 ounces chicken tajine

## INSTRUCTIONS

1. In a large bowl add the hot water with the yogurt measuring to one gallon.
2. Whisk in the harissa, za'atar, and smoked paprika to infuse the flavor into the hydration liquid.
3. While whisking, slowly add the potatoes until fully combined. Allow to hydrate for 1 minute.
4. Add the melted butter and mix until fully combined and fluff the mashed potatoes.
5. Serve with chicken tajine for a true Moroccan dish. Garnish the potatoes with chopped scallions or fresh cilantro.

## FEATURED INGREDIENT

### Idahoan® Honest Earth® Creamy Classic Mashed Potatoes with a hint of Butter & Sea Salt



- ✓ Fresh-Dried™
- ✓ Plant-Based
- ✓ Clean Label
- ✓ Simple Ingredients
- ✓ Speed-Scratch Convenience

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