

POTATOES RAISE THE BAR MARCH E-NEWSLETTER



CONTINUING EDUCATION OPPORTUNITIES

Spring Break is a great time for you and your cafeteria staff to catch up on required Continuing Education Credits (CEUs)! Not only does Potatoes USA have a wealth of menu-building resources available on PotatoesRaiseTheBar.com, but two School Nutrition Association-approved training materials are available to you to enjoy anytime, anywhere. Plus, one additional training opportunity with the Academy of Nutrition and Dietetics School Nutrition Services Practice Group is coming April 17th. Read on!



[Potatoes Raise The Bar Video Series](#): Watch and Learn as Chef Garrett Berdan, RDN, LD meets real potato growers and walks you through potato-centric information and recipe concepts in our four-part educational video series. Approved for one SNA CEU.

[Potatoes: From Seeds to Your School Cafeteria Webinar](#): Enjoy a 1-hour webinar exploring the potato's journey to school meals through SNA's Webinars On-Demand! Approved for 1 SNA CEU.

Up Next: Starchy Vegetables in Schools: Research and Real Life Applications

Join Potatoes USA Global Marketing Manager, Rachael Lynch MS, RD, school nutrition expert Dayle Hayes, MS, RD, and Colorado State University Assistant Professor Adam L. Heuberger Ph.D. for a webinar highlighting the complex story of starchy vegetables in schools. Webinar registration available [here](#). [April 17; 2:00-3:30 p.m. EST]

Let's be friends! Connect with us on [Facebook](#) and [Twitter](#) to get the latest and greatest on all things spuds and schools.

OPERATOR OF THE MONTH: SUSAN LABLANC

Title: Director of School Nutrition

District: Barbers Hill Independent School District

Number of Students Served: 1,375 students per day

Favorite Potato Recipe: BBQ Beef Baked Potato

"BBQ is a favorite menu item in Texas, and we saw that restaurants had added BBQ as a potato topping so my staff and I decided to add it to the school menu and see how students would accept it. Because BBQ beef baked potatoes are popular outside of school, it was an instant hit. We menu the baked potato on the line and students select the toppings of their choice. Chopped BBQ beef is served as a hot topping and the student chooses the cold options of sour cream and grated cheddar cheese to add."

Try Susan's recipe out for yourself and leave us a review on

PotatoesRaiseTheBar.com

Looking for more amazing topping ideas for your baked potatoes?
Download the Potatoes USA Salad Bar Schematic Guide. From
Tex-Mex to Cheeseburger, the possibilities for unique topping
combinations are truly endless. [Download the guide here.](#)



STUDENT CHEFS CREATE INNOVATIVE POTATO RECIPES FOR NATIONAL COMPETITION

Englewood High School students in Colorado recently competed in the 2018 National ProStart Invitational Culinary Arts competition. The team of 4 students had 60 minutes to prepare their three-course meal using only two butane burners, without access to electricity or running water. Their dishes included potatoes three ways: a crispy potato nest in the first course, potato "polenta" filled pasta for the main course, and potato crepes for dessert. These student chefs not only showed off their culinary chops, but also the versatility of potatoes. [See the recipe](#) for their Madagascar vanilla scented crepes.



Does this inspire you to create something amazing with potatoes?
Check out our online recipe database at PotatoesRaiseTheBar.com
for even more recipe inspiration.



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