

## POTATOES RAISE THE BAR MAY E-NEWSLETTER



### PREPARING POTATOES CAN BE A BREEZE! READ ON FOR PRO TIPS AND TRICKS ON HOW TO MAKE PERFECT POTATOES

**Mashed** - The easiest way to make mashed potatoes is by using dehydrated potato product. Yes! They're 100% REAL potatoes, just with the water removed. By simply mixing the dehydrated product with hot water, you get a creamy mash without taking up your limited refrigerator space and labor. Let potatoes be your gateway to students accepting other vegetables and proteins by mixing them into your mash. Our featured operator this month has a surefire recipe for mashed potato success.

**Roasted** - Slice fresh potatoes in large dices or wedges using a sectionizer, commonly used for cutting fruit, to help save on labor. You can also utilize already cut fresh potatoes. Toss potatoes in a little oil and seasonings (we like ranch seasoning) and bake. Anderson County School System is serving up a delicious version of roasted potatoes, [check it out!](#)



**Salads and Soups** - Utilizing canned potatoes, you can make a fresh potato salad for your salad bar or a la carte lines in a jiffy. You can even plus up your soups by adding these already cooked canned potatoes. Canned potatoes come in a variety of shapes to mix up your menu, including small whole potatoes sliced, and diced. Canned potatoes are also a great labor-saving technique



to create speedy casseroles for breakfast and lunch. Try this [creamy potato salad](#) from Pascagoula-Gautier School District.

**Baked** - Don't waste time and supplies by wrapped each potato in foil, it's not necessary for beautiful bakers. Simply pierce each potato with a fork, drizzle with oil, and bake on a parchment-lined perforated sheet pan.



Voila! We like to top our taters with diced chicken, cheese and buffalo-style hot sauce. Barber's Hill ISD serves them up topped with chopped BBQ brisket and cheddar cheese, [click here for the recipe!](#)

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

#PotatoesRaiseTheBar

## OPERATOR OF THE MONTH: JESSICA NEEL

**Title:** Nutrition Services Manager

**District:** Southern Elementary & Colonial School District

**Students Served:** 600+ for Breakfast and 700+ for Lunch



**Favorite Potato Recipe:** "I love finding ways to keep students and staff on their toes when participating in school lunches. Kids love mashed potatoes and what better way but to add a garnish of bacon, turkey bacon that is, mix in some cheddar cheese and voila, you have a recipe for success!"

Jessica's Loaded Ranch Style Mashed Potatoes were a hit with her

students and staff. The best part, they're so simple to prepare! Simply mix dehydrated mashed potatoes with water and ranch seasoning, then top with Cheddar cheese, sliced turkey bacon, and parsley flakes. This stellar side dish credits for half a cup of starchy vegetables. [Click here to try the recipe out yourself!](#)

"I love tooting my own horn at Southern Elementary because you just never know who is watching! My goal is to prove that school lunches are no longer just a school lunch by doing what I love and putting love into my job."



At Potatoes USA we love to see creative meals served with love. Do you and your team have a signature dish you'd like to share with operators like you? Send a photograph and a recipe to

[PotatoesRaiseTheBar@PotatoesUSA.com](mailto:PotatoesRaiseTheBar@PotatoesUSA.com) or tag us on [Facebook!](#)

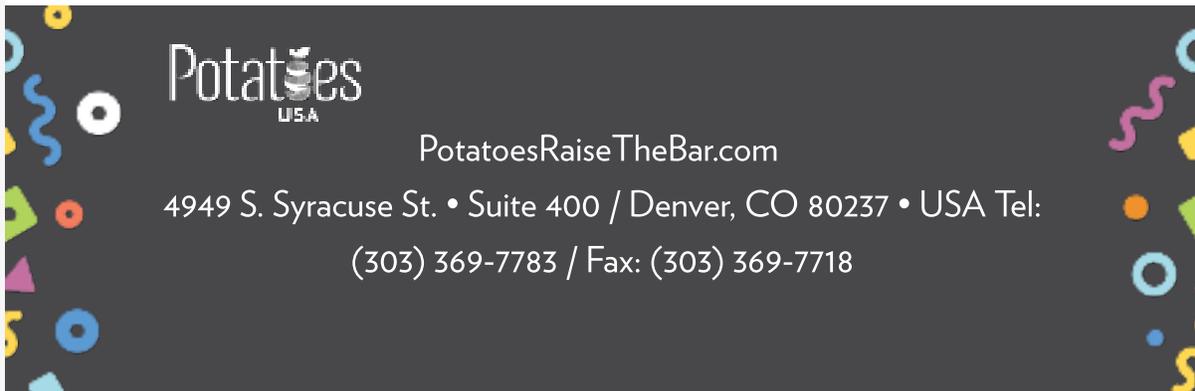


## RECIPE: BUFFALO CHICKEN POTATO SLAM DUNKS

Serve busy students the flavors they crave on-the-go with Buffalo Chicken Potato Slam Dunks. This flavorful four pack features chilled potato wedges ready for dunking into a creamy buffalo chicken salad made with dices chicken, green onions, cheddar cheese, yogurt, buffalo sauce and seasonings.

Try it for yourself and leave us a review on [PotatoesRaiseTheBar.com](http://PotatoesRaiseTheBar.com)

Serving size = 6 potato wedges, 1/3 cup chicken salad, celery, carrots, and a whole grain roll = 2 ounce equivalents meal/meat alternate, 2 ounce equivalents grains, 1/2 cup starchy vegetable, 1/4 cup other vegetable, 1/4 cup red/orange vegetable.



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