



## FRESH POTATO CULINARY INSPIRATION:

# Purple-Blue Potatoes

TINY SIZE, BIG FLAVOR

Purple-blue potatoes are more seasonal than other potato types. They have an earthy, nutty flavor and moist, firm flesh. Purples-blues are similar in size to red and yellow potatoes with an oblong or fingerling shape. Of course, they are best known for their eye-catching, deep purple or blue skin. With a low sugar and high starch content, purple-blue potatoes are delicate and optimal when lightly cooked. Preserve their color and achieve the best consistency by microwaving, steaming, or baking. Grilled or roasted, they also add vibrant flavor and color to salads.

### BEST APPLICATIONS

- Grilled
- Soups or Stews
- Salads
- Roasted
- Baked

### CHEF TIPS

Purple-blue potatoes are ideal for grilling, steaming, or roasting from raw. Think of purple potatoes as a hero ingredient to add to green salads or potato medleys.

- Purple-blues are delicate—there's no need to precook these potatoes.
- Save time and effort by leaving the skins on for any recipe.
- Avoid intense cooking methods, like frying.
- Lightly broil to add a rich pop of color to soups and baked applications.





### PURPLE POTATO SOUP

Lemony, savory soup of purple-blue potatoes, leeks, onions, Greek yogurt, and chicken stock, garnished with sweet and tangy pomegranate seeds.



### PURPLE POTATO GRANDMA PIZZA

Eye-catching pizza uniquely topped with purple potatoes, fresh pesto, and smoked pancetta or bacon. Finished off with fresh rosemary, garlic olive oil, and grated Romano.



### PURPLE POTATO BROWNIES

Fresh purple potatoes create this moist, light, airy brownie, making it a gluten-free option that's every bit as satisfying as traditional flour-based versions, plus a fun, vibrant color sure to wow your guests. Crushed purple potato chips add crunch, visual appeal, and a sweet-savory accent.



### CAUSA MORADA

Classic Peruvian layered potato-and-chicken salad. Hearty enough to serve as a lunch entrée, but perfect for a bar snack or shared appetizer.



### PURPLE POTATO SPREAD

Beautiful, creamy, and versatile spread great as a dip for chips or flatbread, or as a lower-fat alternative to mayonnaise on sandwiches.



### POTATO CARPACCIO

Tender slices of potato marinated in citrus vinaigrette, arranged beautifully on a plate with a crisp, light salad of fennel and oranges.