



FRESH POTATO CULINARY INSPIRATION:

Red Potatoes

THE SMASHING SPUD

Red potatoes add a dramatic presentation thanks to the contrast between their vibrant, thin, red skins and their white flesh. Whether roasted or boiled, a waxy texture lets these spuds stay firm yet moist and hold their shape throughout the cooking process. Often referred to as “new potatoes,” versatile reds are a great choice for roasting, smashing, making potato salads, or adding to soups and stews.

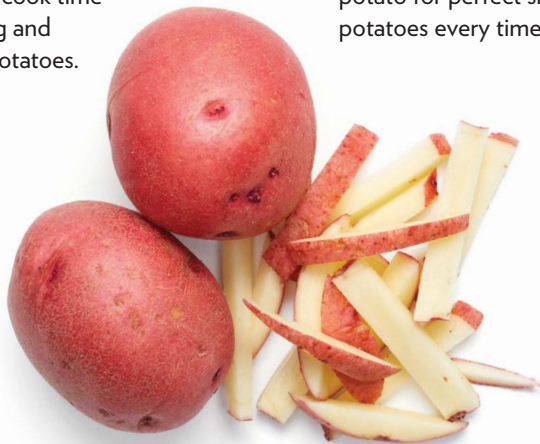
BEST APPLICATIONS

- Smashed
- Stewed or simmered
- Salads
- Mashed

CHEF TIPS

Reds are a popular choice for both piping hot applications (like lobster boils) and cool, refreshing dishes (such as potato salad). They remain moist and hold their shape at any temperature, and their tender, red skins add an appealing pop of color. Follow these tips for the best results:

- Reds are perfect for roasting or smashing because their medium-to-high sugar content creates a sweet, caramelized flavor when cooked at high temps.
- Cut down on cook time by first boiling and holding red potatoes.
- Infuse the tender flesh with flavor by generously salting the boiling water and adding herbs and aromatics.
- Smash or broil a boiled red potato for perfect smashed potatoes every time.





CRISPY RANCH SMASHED POTATOES

Crispy smashed potatoes flavored with zesty garlic ranch. Great for appetizers or as a savory, hearty side dish.



TZATZIKI GREEK FRIES

Greek fries loaded with creamy tzatziki sauce. Crispy on the outside, tender on the inside, topped with fresh oregano and feta cheese.



ROASTED GARLIC AND HERB POTATO PIZZA

Pizza dough with parmesan cheese and creamy alfredo sauce, topped with roasted red potatoes with garlic and fresh rosemary.



CRANBERRY, APPLE, AND POTATO FLATBREAD

A sweet, tangy combination of apple and cranberry, plus savory potatoes on top. Seasonally perfect for both fall and holiday menus.



COCONUT RED CURRY STEWED POTATOES

Tender potatoes slow simmered in an exotic Thai red curry sauce.



POTATO SPAGHETTI

A gluten-free spaghetti substitute made from perfectly al dente spiralized potato noodles, tossed with made-from-scratch tomato sauce, garlic, and basil.



WARM POTATO SALAD

An unconventional potato salad, pan fried and served warm. Chili flakes and green Sichuan peppercorns deliver flavor and a bit of spice.



POTATO SCALLOPS

Tasty “scallops” carved from red potatoes, seared perfectly and dressed with a simple but powerful sauce of garlic, shallots, and tomatoes.