

SUPPORT FROM THE U.S. POTATO INDUSTRY

As restaurants across the country limit operations solely to takeout and delivery, we want to offer you our support—from ideas that work well for to-go orders and cost-saving applications, to storage tips and tricks to keep produce fresh. In the face of crisis and concern, we hope we come out of this stronger and more connected than before.

EXPLORE THE BENEFITS THAT COME FROM ADDING POTATOES TO YOUR MENU

VERSATILITY

Potatoes are offered in three formats—fresh, frozen and dehydrated—which means there's a potato solution for every establishment.



NUTRITION

Nutrition has become increasingly more important to patrons. Skin-on potatoes are a nutrient-dense vegetable with Vitamin C, potassium, complex carbs and 3g of plant-based protein—just to name a few.



COST EFFECTIVE

With labor shortages, frozen and dehydrated potato products can save on time and money.



TO-GO PACKAGING TIPS

- Package and bag hot and cold items separately.
- Pack fries in their own container (never in the same package as burgers and hot sandwiches) so they stay crisp.
- Place hot items at the bottom of the bag and insulate them by placing paper napkins on top and in between each item.
- If the order includes fries, place them near the top of the bag and seal the bag closed.



FRESH POTATO STORAGE TIPS

- Do not refrigerate or freeze fresh potatoes before cooking.
- Store in a cool, dark place, avoiding high temperatures (such as below sinks or near appliances).
- Be sure air can reach your potatoes—either store loose or in plastic or paper bags with holes.
- Don't wash potatoes before storing as dampness will lead to early spoilage.
- Check potatoes often and remove any that show signs of spoilage as this will spread to others.
- If potatoes begin to sprout, simply remove the sprouting area, cut away any green areas and they are good to go!



IDEAS FOR YOUR OPERATION

Whether for a fine dining restaurant or a quick-service chain, there's a potato solution for everyone. Check out these potato-inspired ideas perfect for takeout menus, no matter your restaurant type. Serve these recipes as is or family style, or package the ingredients as a "do-it-yourself" kit! Fun for the whole family.



LOADED POTATO TOSTONES

A perfect appetizer/shareable item that can be topped with just about anything (think mini loaded baked potato).



POTATO STUFFED SHELLS

Stuff these with whatever you've got on hand for a filling, easy app or entrée.



LOADED FRIES

Perfect for takeout. Smother in sauce, toss in seasoning and garnish with your favorite toppings.



RAINBOW VEGGIE MASHERS

An added dose of veggies hidden in delicious mashed potatoes. Serve as a side or as a base of a bowl.



BREAKFAST GNOCCHI HASH

Delivery isn't just for dinner! This hash holds well and satisfies that brunch craving.



POTATO CHIP MAGIC BAR

A delicious, magical sweet treat that uses frozen or leftover chips.

For additional information and ideas, reach out to our Foodservice team. We'd love to help you. Foodservice@PotatoesUSA.com