

FRESH POTATO CULINARY INSPIRATION:

White Potatoes

THE SHAPELY SPUD

Thanks to a high water content that slowly evaporates during cooking, mildly starchy, firm-fleshed white potatoes don't break down as quickly as some other potatoes. This means they hold up to some cooking methods better than other potatoes. Whether they are spiralized, grilled, diced into soups, or marinated, white potatoes tend to hold their shape. They have a subtly sweet, neutral flavor and low sugar content. Their delicate, thin skins add just the right amount of texture to velvety mashed potatoes without the need for peeling. Stock white potatoes to fuel your creativity in virtually any application.

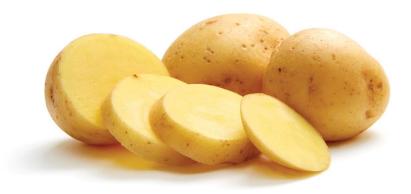
BEST APPLICATIONS

- Mashed
- Grilled
- Salads
- Soups and Stews
- Gratins
- Spiralized

CHEF TIPS

White potatoes hold their shape without breaking down in both hot and cold applications. They are ideal for spiralizing, grilling, or adding to soups or dressed salads. Follow these tips to intrigue patrons with unexpected applications:

- Slice, cook, and cool white potatoes, then grill to order for a smoky flavor—and their pale flesh accentuates those gorgeous grill marks.
- White potatoes are perfect for salad innovations because they don't break down in dressings and marinades and hold their shape. Try a spiralized potato salad with an olive oil-herb dressing.





GREEK STYLE POTATO SALAD WITH LEMON, MINT, AND YOGURT

A light, unconventional potato salad mixing mint and chives with white potatoes, cucumbers, lemon, and radishes.



CREAMY PESTO POTATO NOODLES

Instead of traditional refined grain pasta, these spiralized potato noodles are tossed in a creamy pesto sauce with jammy roasted tomatoes!



SMOKED CHEDDAR DUCK POUTINE

Thick-cut, white potato fries cooked in peanut oil and duck fat, served with a delicious Scotch bonnet corn, crab, and duck-bacon relish.



SUMAC ROASTED POTATO AND CUCUMBER SALAD

This salad is made with sumac-roasted white potatoes, crunchy Persian cucumber, fresh mint, and light dressing. Perfect for any time of the year, this salad is vegetarian and gluten free.



STREET CORN TACOS

Street tacos in a shell of from-scratch potato chips made with white potatoes. Filled with grilled corn and garlic aioli, and topped with queso fresco for a savory, lightly spicy finish.



VINDALOO POTATO PIZZA

All the flavors of a great Indian curry but in pizza form. Sliced white potatoes, grilled chicken, jalapenos, onions, and fresh herbs on top of a creamy vindaloo sauce.