

RECIPE ROUND-UP

**NEED SOME TASTY IDEAS FOR THE ITEMS IN YOUR MEAL BAG?
HERE ARE SOME OF OUR FAVORITES!
*RECIPES COURTESY OF POTATOES USA***

Cowboy Mashed Potatoes

Ingredients

1 lb. red potatoes
1 lb yellow potatoes
1 fresh jalapeno pepper, sliced
12 oz baby carrots
4 cloves garlic
1 (10 oz) package frozen white corn, thawed
1/4 cup butter
1/2 cup shredded Cheddar cheese
Salt and pepper to taste

Instructions

Place red potatoes, yellow potatoes, jalapeno pepper, carrots and garlic cloves in a large pot. Cover with water, and bring to a boil over high heat. Cook 15 to 20 minutes, or until potatoes are tender. Drain water from pot. Stir in corn and butter. Mash the mixture with a potato masher until butter is melted and potatoes have reached desired consistency. Mix in cheese, salt, and pepper. Serve hot.

Fiesta Potato Smashers

Ingredients

5 small yellow potatoes
5 small red potatoes or potato type of your choice (try russets, white or fingerlings)
1 pint sweet mini peppers (red, orange and yellow)
8 sprigs cilantro, picked from stems
4 Tablespoons of fat-free sour cream or fat-free Greek yogurt (optional)
Salt
Chili powder to taste
Freshly ground pepper to taste
Cooking spray

Instructions

Place whole potatoes (do not poke) into microwave-safe covered dish. Microwave on HIGH for 3 to 4 minutes. While potatoes are cooking, cut mini peppers into small 1/4-inch slices. Spray a nonstick pan with cooking spray and heat to medium. Add peppers and saute until they start to brown. Remove from pan and set aside. Remove potatoes from microwave and using a layer of paper towels covering each potato, smash it on a cutting board until 1 3/4-inch thick. Helpful tip: Use the side of a coffee cup or flat cooking utensil to smash the potatoes. Spray saute pan with cooking spray, heat on high, and add smashed potatoes. Cook for 1 to 2 minutes until potatoes start to brown. On a plate, place potatoes and layer with sour cream or yogurt (optional), peppers and cilantro. Dust with salt, chili powder and pepper to taste. Serve warm.

