



*Creamy*  
FLAVORED  
MASHED POTATOES



Butter & Herb Mashed Potatoes with Corned Beef Brisket & Roasted Brussels Sprouts

A CANVAS FOR YOUR CULINARY CREATIVITY  
**Smooth, whipped potatoes—seasoned to perfection.**

**Scratch-Like Quality | Convenient & Consistent | Labor-Saving | Shelf-Stable**



Grilled Chicken & Carrots with Buttery Homestyle® Mashed Potatoes

## ENTICING ENTRÉES



Crab Cakes made with Extra Rich Mashed Potatoes

## CREATIVE SIDES



SCAN QR CODES FOR NUTRITION FACTS, INGREDIENT STATEMENTS, AND MORE



## CONSISTENT GROWTH

Year-over-year, the popularity of loaded mashed potatoes grew 10.4% and specialty bowls grew 56%!\*

### Hot Water Preparation

1. **Measure** 1 gallon (3.79 L) of boiling water into a 6" x ½ size steam table pan.
2. **Add** entire pouch of potatoes at once, using a spoon or wire whip to distribute evenly and wet all potatoes.
3. **Let stand** 60 seconds, stir well and serve.

### Oven Preparation

1. **Measure** 1 gallon tap water into full steam table pan.
2. **Add** 1 pouch of potatoes, mix well.
3. **Cover** with foil, bake at 325°F for 35-40 min.
4. **Mix** well before serving.

**NOTE:** For creamier mashed potatoes add more boiling water.



We honor the integrity of the potato through our proprietary cooking method, which preserves the taste, texture, and quality unique to Certified 100% Idaho® Potatoes.



Description	Pack Size	GTIN	US DOT Code	Canada DOT Code	Net Wt.	Ship Wt.	Case Cube	Tie/High (40 x 48 Pallet)	Finished (lbs./Case)
Idahoan® CREAMY Butter & Herb Mashed Potatoes	8/32 oz.	1 00 29700 00342 2	625499	737636	16.00 lbs.	17.69 lbs.	0.83	11x5	79
Idahoan® CREAMY Buttery Homestyle® Mashed Potatoes	8/32 oz.	1 00 29700 00341 5	613916	737633	16.00 lbs.	17.69 lbs.	0.83	11x5	79
Idahoan® CREAMY Extra Rich Mashed Potatoes	8/31.5 oz.	1 00 29700 00305 7	697236	737643	15.75 lbs.	17.10 lbs.	0.80	11x5	79

\*SOURCE: TECHNOMIC, INC. 2024

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