

MAY 2026



# BAKE UP *A Little Magic*

## FEATURED RECIPE

### Chicken, Artichoke and Spinach Potato Bake

This is no ordinary casserole bake. Our Chicken, Artichoke, and Spinach Potato Bake combines creamy Idahoan® SLICES Scalloped Potatoes with cooked chicken, sautéed spinach, artichokes, white beans, and melty Parmesan cheese for a no-fuss signature that is sure to satisfy. Best of all, this Italian-inspired entrée is easy to make for crowds and requires only twenty minutes of prep time.



**TIME**  
READY IN  
1 HOUR



**YIELD**  
30 SERVINGS  
PER CONTAINER



**SMART  
TIP**

Build make-ahead casseroles by layering Idahoan® SLICES Scalloped Potatoes with your choice of proteins and vegetables—ideal for streamlining busy service service.

## INGREDIENTS

- 1 pouch (20.35 oz) Idahoan® SLICES Scalloped Potatoes
- 60 oz (3.75 lbs) chopped cooked chicken
- 15 cups sautéed baby spinach
- 7½ cups chopped frozen artichokes
- 7½ cups drained canned white beans, rinsed
- 1¾ cups low-calorie Italian dressing
- 1¾ cups grated Parmesan cheese, divided
- 30 whole grain rolls

## INSTRUCTIONS

1. Refresh potatoes according to package directions.
2. Stir together chicken, spinach, artichokes, white beans, Italian dressing and ¼ cups of Parmesan. Transfer to 2 greased half size, 2-inch deep steam table pans. Top with scalloped potatoes and sprinkle with remaining Parmesan.
3. Bake in 400°F oven for about 40 minutes or until golden brown and bubbly. Serve with a whole grain roll.

## FEATURED INGREDIENT Idahoan® SLICES Scalloped Potatoes



- ✓ Fresh-Dried™
- ✓ Scratch-Like Quality
- ✓ Convenient & Consistent
- ✓ Labor-Saving
- ✓ Shelf-Stable

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