



SEPTEMBER 2026

FALL COMFORT LESS LABOR

FEATURED RECIPE

Breakfast Sausage Au Gratin

Idahoan® SLICES Au Gratin Potatoes prepared with fresh breakfast sausage, onions, and cheddar cheese – what could be better? Savory, creamy, and delicious – your guests will be craving this flavorful breakfast casserole all day long!



SMART TIP

Comfort Made Flexible

Serve a hearty Breakfast Sausage Au Gratin with either classic or reduced sodium Au Gratin potatoes to deliver the same creamy, satisfying experience while supporting nutrition goals.

INGREDIENTS

1 pouch Idahoan® SLICES Au Gratin Potatoes

*Now available in Reduced Sodium!

2 ½ quarts of hot water

3 pounds breakfast sausage

½ pound onion (diced and sauteed)

½ pound shredded cheddar cheese

INSTRUCTIONS

1. Measure 2 ½ quarts of hot, not boiling, water into a large bowl.
2. Add the pouch of potatoes to the water and mix to combine.
3. In a saute pan, cook the sausage. Once the sausage begins to release the fat, add the onions to infuse the flavor. Once the sausage is fully cooked, drain any remaining fat.
4. Spray a 2" half pan and use a slotted spoon to place a layer of the potatoes into the pan and spread the sausage evenly. Top with remaining potatoes.
5. Bake in a convection oven at 350F for 35 minutes.
6. Remove from oven and top with shredded cheese. Place back in the oven and bake for an additional 10 minutes.
7. Remove from the oven and allow to rest for 5 minutes, then cut into portions.

Casseroles are having a moment.

Comfort + convenience + versatility are converging, making casseroles a strong menu opportunity.
-Datassential

Health conscious menu demand is growing, with operators looking for low-sodium options.
-Datassential

FEATURED INGREDIENT

Idahoan® SLICES® Au Gratin Potatoes /
Reduced Sodium Au Gratin Potatoes



✓ Fresh-Dried™ Quality

✓ Shelf-Stable

✓ Scratch-Like Taste

✓ Endless Menu Versatility

✓ Reduced Sodium Option
(190mg per serving)

Visit idahoanfoodservice.com/contact-us or call 888.635.8115 to learn more.

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