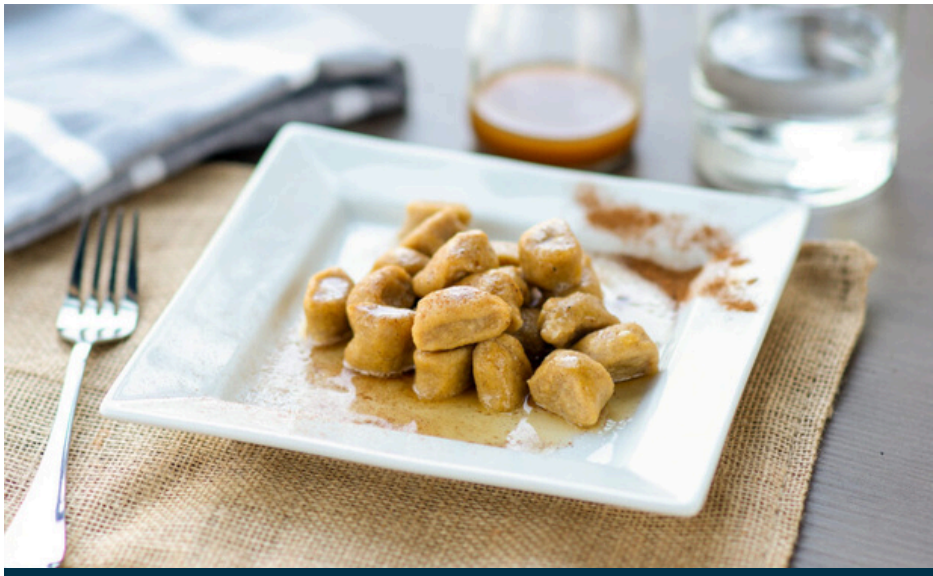
November 2026

PUMPKIN *MEETS POTATO*



FEATURED RECIPE

PUMPKIN GNOCCHI

A favorite fall flavor meets a timeless comfort classic in this delicious Pumpkin Gnocchi made using Idahoan® CREAMY Classic Mashed Potatoes. It's a hearty, savory pasta dish that's sure to warm the spirits of any guest this fall.

TIME
READY IN 18 MINS

YIELD
96 SERVINGS

INGREDIENTS

1 pouch (26 oz) Idahoan® CREAMY Classic Mashed Potatoes
1 gallon of cold water
1 quart of pumpkin puree (unsweetened)
8 ounces of pumpkin spice blend
20 each whole eggs (cracked and whisked to combine, held for assembly)
20 pounds plain flour (more may be needed depending on hydration)

INSTRUCTIONS

1. Measure 1-gallon water. Add the pumpkin puree and spices to the water and whisk well.
2. Add entire pouch of potatoes all at once, using a wire whip to distribute evenly and wet all potatoes. Let stand 1 minute until the potatoes are fully hydrated.
3. Place the whisked eggs in a stand mixer, add the hydrated potatoes and mix on low until combined.
4. Once the potato and egg mixture is combined, slowly add the flour until all of the flour is fully hydrated, and mix completely. Remove from mixer and allow to rest five minutes.
5. After the dough has rested, form the gnocchi pieces by rolling dough into a cylinder shape (approximately ¾" in diameter), and then cutting into ¾" pieces. For authentic looking gnocchi, you can create ridges by using the back of a fork or a gnocchi paddle.
6. Bring a pot of water to a rolling boil and add the prepared gnocchi (salted water can be used, depending on the desired finished dish). Boil the gnocchi until they float.

SMART TIP
Keep versatility on hand.
Idahoan® Creamy Classic Mashed Potatoes give operators a reliable foundation that can be customized across the menu, helping one product work harder in the kitchen.

Mashed potatoes can anchor a limited-time or seasonal offering around a flavor or trend without requiring major reformulation. The base stays the same, the ingredients evolve.

FEATURED INGREDIENT

Idahoan® CREAMY Classic Mashed Potatoes
(Available in various sizes)

- ✓Fresh-Dried™ Quality
- ✓Shelf-Stable
- ✓Scratch-Like Taste
- ✓Ready in Minutes
- ✓Endless Menu Versatility

Description	Idahoan Code	Pack Size	Finished lbs./Case	Dot Code	Sysco Code	PFG Code	US Foods Code
Idahoan® CREAMY Classic Mashed Potatoes	2970000313	12/26 oz. pchs	119	548460	0726127	32810	9092453

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