

CHEF SOLUS POTATO PARTY RECIPE CARDS

Recipe Book



It's potato party time with the perfect potatoes!



ALEX'S FAVORITE FINGERLING POTATO RECIPE

Potato Fingers

- 1½ pounds fingerling potatoes
- 2 tablespoons olive oil
- 1 teaspoon garlic salt

Preheat oven to 400 degrees. Toss the potatoes with the oil and salt in a medium size bowl. Spread out in a single layer on a large shallow baking sheet. Cook, stirring several times, for 30 to 40 minutes or until lightly crisp on the outside and tender on the inside when pierced with a fork.

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JASMINE'S FAVORITE RED POTATO RECIPE

Roasted Pesto Potato Salad

3 pounds medium-size red potatoes
1 tablespoon olive oil
One four-ounce container of store-bought
Pesto sauce

Heat oven to 425 degrees. Leave skin on potatoes and cut into chunks. Place potatoes in large bowl and drizzle with olive oil; toss to coat. Arrange potatoes in single layer on nonstick baking sheet. Roast, turning once about halfway through, 30 minutes, or until golden brown and tender. Cover and refrigerate until ready to serve. Just before serving, toss thoroughly with pesto sauce.
Optional: sprinkle with Parmesan cheese.



KATLYN'S FAVORITE PURPLE POTATO CHIPS RECIPE

Purple Potato Chips

2 tablespoons olive oil
1 teaspoon salt
3 large purple potatoes, very thinly sliced

Preheat oven to 400 degrees. Mix oil and salt in large bowl. Add potatoes and toss to coat. Arrange potatoes in single layer on baking sheets. Bake until potatoes begin to brown on bottom, about 15 minutes. Turn potatoes over and bake until crisp and brown, about 20 minutes. Sprinkle with additional salt if necessary.

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ELENA'S FAVORITE WHITE POTATO RECIPE

Confetti Mashed Potatoes

4 medium white potatoes
 $\frac{1}{3}$ cup lowfat milk
2 tablespoons butter
1 cup frozen vegetable medley,
cook according to package

Peel and cut potatoes into 1-inch chunks. Place potatoes in medium pot and pour over enough water to cover. Set pan over HIGH heat and bring to a boil. Boil 10 minutes, or until tender. Drain, then shake potatoes over low heat 1 minute to dry. Mash with potato masher or fork. Stir in milk, butter and cooked vegetables. Serve warm.



TONY'S FAVORITE PETITE POTATO RECIPE

Potato Smashers

5 small Yukon gold potatoes and 5 petite red potatoes
Cooking spray
Salt, chili powder and freshly ground pepper to taste

Place whole potatoes (do not poke) into microwave-safe covered dish. Microwave on high for 3 to 4 minutes. Remove potatoes from microwave and using a layer of paper towels covering each potato, smash it on a cutting board until $1\frac{3}{4}$ -inch thick. Spray sauté pan with cooking spray, heat on high and add smashed potatoes. Cook for 1 to 2 minutes until potatoes start to brown. Dust with salt, chili powder and pepper to taste. Serve warm.

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ASHLEY'S FAVORITE RUSSET POTATO RECIPE

Twice Baked Potatoes

- 4 medium Russet potatoes
- 1 cup steamed broccoli
- $\frac{1}{2}$ cup fat-free sour cream
- 1 cup grated, reduced-fat Cheddar

Pierce the potatoes with a fork. Preheat oven to 450 degrees. Microwave the potatoes on HIGH for seven minutes. Remove the potatoes. When they've cooled down, slice them lengthwise down the center. Scoop out the center of the potatoes. Mix the portion you've scooped out with the steamed broccoli, sour cream, and $\frac{3}{4}$ of the cheese. Mash the mixture until creamy. Scoop $\frac{1}{8}$ of the mixture back into each potato skin. Top with remaining cheese. Place potatoes on a baking sheet and bake for 8 minutes.



KEVIN'S FAVORITE YELLOW POTATO RECIPE

Grilled Potato Planks

- 3 tablespoons olive oil
- 2 teaspoons finely chopped fresh rosemary leaves
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ pounds unpeeled yellow potatoes, cut into $\frac{1}{2}$ inch-thick slices

Preheat grill over medium heat. Stir together oil, rosemary and salt in a shallow dish. Add potato slices and turn until well coated. Grill potatoes for 8 minutes or until soft. Turn and grill for 10 minutes longer or until cooked through. Remove from grill and serve with your favorite grilled dishes.