

Potato Power

Canned potatoes are already cooked and ready to use. A 14 oz can is a fast way to add a filling side or a hearty meal to your table. Suggested uses:

- Add to cassaroles, soups or stews
- Mashed potatoes
- Potato salad



Swapping for fresh potatoes in your favorite recipes

Draining and rinsing the potatoes washes off extra salt and starch that could affect how your meal tastes or cooks.

- Canned potatoes are already cooked, so skip the peeling and boiling step. Just drain, rinse, and go.
- Use about the same amount as the recipe calls for in fresh potatoes.
- Since they're softer than raw potatoes, add them near the end of cooking so they don't fall apart.

Make them into a meal!

- Mix with canned green beans or corn for a simple veggie side.
- Add canned tuna, chicken, or beans to turn potatoes into a full meal.
- Stir in canned soup (like cream of chicken or mushroom) for a fast, creamy dish.
- Top with shredded cheese, it melts fast since the potatoes are already warm.



WANT MORE IDEAS?

wideopencountry.com/canned-potatoes-recipes/
food.com/recipe/old-fashioned-savory-canned-potatoes-made-easy-385910
thequickerkitchen.com/canned-mashed-potatoes/
summeryule.com/canned-potatoes/



Potato Power

Recipes

Savory Potatoes

Ingredients:

- 30 ounces canned potatoes (2 cans)
- 1 tablespoon butter
- 1 teaspoon olive oil
- Salt and pepper to taste
- Optional: diced peppers, bacon, green onions, other bite sized veggies, seasonings such as: dried or fresh herbs, onion powder, garlic powder, or seasoning blends

Directions:

1. Melt butter and olive oil in a medium saute pan
2. Add potatoes and saute untilst until lightly brown, they should take 5-8 minutes on medium high.
3. The last minute add in the seasonings and any other options if you desire. You can also add extra butter at this point if you want really buttery potatoes with a little sauce.

Tip: For crispier potatoes, pat the potatoes dry with a paper towel or clean cloth.



Ham and Potato Chowder

Directions:

1. In a stockpot add the potatoes, onion, celery, carrots, chicken broth, and salt and pepper to taste. Bring to a boil, then reduce to medium and cook until potatoes are tender, about 15 minutes. Stir in diced ham.
2. Meanwhile, in a separate saucepan, melt the butter over medium-low heat. Whisk in the flour and cook, stirring constantly, until thick. Slowly stir in milk, then cook, stirring constantly, until thick, about 5 minutes.
3. Pour the thickened milk into the soup and mix to combine. Heat and serve.

Ingredients:

- 2 cans of potatoes, diced
- 1 onion, diced
- 1 stalk celery, diced
- 2 carrots, chopped
- 3 cups chicken broth
- salt and pepper to taste
- 1 cup diced ham
- 2 Tbsp butter
- 2 Tbsp all-purpose flour
- 1 cup milk