

Smoked Sausage & Scalloped Potatoes



Trend: Hearty European fare, like German or Belgian cuisine, is moving from ethnic to mainstream as the new Old World trend continues.

Source: The Trend Book Issue, Restaurant Business, December 2011

Smoked Sausage & Scalloped Potatoes

Yield: 14 6-oz. servings

Hot dogs are an alternative option to the smoked sausage ingredient. In that case, treat your guests to "Franks & Scalloped Potatoes."



20.35 oz. (1 bag)	Idahoan® Scalloped Potatoes (Item #00889)
1 lb.	Smoked sausage (or hot dogs), sliced in 1/4-inch slices (or 1/4-inch slices cut in half if the sausage is thick)
10 oz. (2-3 fresh whole peppers)	Red peppers, sliced
5 cloves	Fresh garlic, chopped
2 Tbsp.	Vegetable oil
10 oz.	Frozen spinach, rough chopped & drained

Steps:

1. Sauté sausage, red peppers and garlic in oil for 10-12 minutes.
2. Remove from heat and mix in chopped spinach.
3. In a half hotel pan, mix Idahoan® Scalloped Potatoes according to recipe on bag.
4. Add sausage and pepper mixture to potatoes.
5. Bake according to package instructions and serve.

Instrucciones:

1. Saltear en aceite las salchichas, los pimientos rojos y el ajo durante 10 a 12 minutos.
2. Retirar del fuego e incorporar mezclando las espinacas cortadas.
3. En media bandeja para horno, tipo hotel, mezclar las Papas gratinadas Idahoan® según la receta de la bolsa.
4. Agregar la mezcla de salchichas y pimientos a las papas.
5. Hornear según las instrucciones del envase y servir.



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