



potatoes | avocados | fruits | vegetables | grains

fall harvest

ROASTED YUKON GOLD & REDS AND HARICOT VERT WITH ANCHO DUST

Roasted Yukon gold & redskin potatoes, and premium extra-fine haricot vert green beans are combined with an ancho chile dusting for a bold elevation to a traditional side of the season.



ON-TREND: CLASSICS WITH A TWIST, SPICY & BOLD

INGREDIENTS (7 SERVINGS)

2 Tbsp.	Olive Oil
2 tsp.	Dried Ancho Chile
2 tsp.	Sugar
2 cloves	Garlic, minced
¼ tsp.	Salt
to taste	Black Pepper
2.5 lb. bag	Simplot RoastWorks® Roasted Yukon Gold & Redskins (10071179751663)
2.5 lb. bag	Simplot Culinary Select™ Haricot Vert (10071179816775)

PREPARATION

1. Preheat convection oven to 350°F and bring 4 quarts of water to a boil in a 7 qt. pot.
2. In a medium bowl, combine oil, chile powder, sugar, garlic, salt and pepper. Toss **Simplot RoastWorks® Roasted Yukon Gold & Redskins** in mixture to combine.
3. Spray baking pan with non-stick cooking spray; arrange **Simplot RoastWorks® Roasted® Yukon Gold & Redskins** in a single layer on pan. Bake 12 minutes, or until hot.
4. When potatoes have five minutes remaining to bake, add **Simplot Culinary Select™ Haricot Vert** to the boiling water. Cook for 3-4 minutes or until hot. Remove and strain.
5. Toss **Simplot Culinary Select™ Haricot Vert** with the hot roasted potatoes. Place into a serving bowl. Serve hot.

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