



potatoes | avocados | fruits | vegetables | grains

fall harvest

ROASTED SALMON WITH REDSKIN MASHED, TRI-COLORED CARROTS & PESTO

Scratch-like redskin mashed potatoes serve as the base for this colorful salmon entrée.



ON-TREND: CLASSICS WITH A TWIST

INGREDIENTS (8 ENTRÉE SERVINGS)

5 lb. bag	Simplot Farmhouse Originals™ Redskin Mashed Potatoes (10011790229202)
2 lb.	King Salmon, cut into 4 oz. portions, cooked and seasoned
2 lb.	Tri-Color Baby Carrots, sautéed and seasoned
8 oz.	Prepared Pesto Sauce

PREPARATION

1. Prepare and heat **Simplot Farmhouse Originals™ Redskin Mashed Potatoes** according to package directions.
2. Top mashed potatoes with two 4-oz. portions of cooked salmon.
3. Place 4 oz. carrots on the left side of the salmon.
4. Garnish plate with prepared pesto sauce.

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