



potatoes | avocados | fruits | vegetables | grains

fall harvest

PARISIAN CARROTS IN BROWN BUTTER SAGE SAUCE WITH REDSKIN MASHED

Elevate a roasted chicken dinner with seasonal sides – Parisian carrots tossed in a brown butter sage sauce and garlic flavored redskin mashed potatoes.



ON-TREND: CLASSICS WITH A TWIST

INGREDIENTS (13 SERVINGS)

½ cup	Butter, cut into small sections
10	Whole Sage Leaves
2.5 lb. bag	Simplot Culinary Select™ Parisian Carrots (10071179737339)
to taste	Kosher Salt
to taste	Black Pepper

PREPARATION

1. In a large sauté pan, melt the butter over medium heat. When butter starts to foam, add the sage. Cook until sage is crispy and the sauce is flecked with light brown particles.
2. Remove sage to a paper towel-lined plate. Pour off all but 1 tablespoon butter into heat-resistant soup cup.
3. Add thawed **Simplot Culinary Select™ Parisian Carrots** to hot pan and season with salt and pepper. Cook for 5-7 minutes or until slightly browned and hot all the way through.
4. Take pan off heat, add the poured-off brown butter and toss together.
5. Arrange carrots on a serving dish and top with the crispy sage.
6. Serve alongside Garlic Redskin Mashed (see below.)

GARLIC REDSKIN MASHED

4 lb. bag **Simplot Farmhouse Originals™ Garlic Redskin Mashed Potatoes (10071179299271)**

Preheat steamer. Place unopened bag of **Simplot Farmhouse Originals™ Garlic Redskin Mashed Potatoes** in perforated hotel pan. Steam one bag, thawed for 20 minutes, or frozen for 25 minutes. Reserve hot.

FOR MORE RECIPES & PRODUCT INFORMATION, VISIT SIMPLOTFOODS.COM