

# IDAHO® POTATO PREP STYLES



From russets, reds, yellows, whites, and purples to fingerlings and petites, there are a variety of potato types to fit your operational needs. As one of the most affordable and versatile items on the menu, potatoes are a nutrient-dense vegetable that are easy to prepare, and their subtle flavor is uniquely suited to showcase the flavors of nearly every cuisine



Baked or Roasted



Pan Fried or Sautéed



Microwaved



Soups and Stews



Grilled



Mashed



Steamed



Fried



Salads

TYPE	FEATURES	BEST USES				
<b>RUSSET</b>	Thick skin with light and fluffy center					
<b>RED</b>	Thin skin and stays firm throughout cooking					
<b>YELLOW</b>	Buttery flavor with a creamy texture					
<b>WHITE</b>	Thin skin with a nutty flavor and stays firm throughout cooking					
<b>PURPLE</b>	Medium skin with an earthy flavor and vibrant color					
<b>FINGERLING</b>	Nutty and buttery flavor with a firm texture					
<b>PETITE</b>	Similar in taste to their larger sized cousins with more concentrated flavors					