make your best side, even better!

Fun, easy recipes that will make your students smile & your ADP soar

- **voted most popular**
  Kids love mashed potatoes served every way, every day.

- **clean tray approved**
  Like magic, when potatoes are paired with entrees, they produce the least plate waste by children.

- **more veggies please**
  Kids actually eat more total vegetables when paired with potatoes.

- **super spuds**
  Potatoes are packed with the nutrition and energy kids need, including vitamins C, B6 and potassium for healthy growth.

Source: Potatoes USA, Potatoes Raise the Bar

why more mashed on the menu?
Your guide to fun and flavorful meals to keep kids happy, and trays clean.

Serving BAF mashed potatoes is a no brainer. Kids love their rich, butter taste and they’re versatile enough to pair with all their favorite flavors. And with the fast and easy prep, schools love to make them.

Now we’re making it even easier to serve your students their favorite sides with fun, fast recipes to kick up the flavor, and help you whip up the perfect mash to serve with all types of entrées. It’s an easy way to increase average daily participation without increasing prep time, or budgets.

And who doesn’t love that?
cheesy garlic mashed

**serve with:**
- MEATBALLS & MARINARA
- BONELESS CHICKEN WINGS OR NUGGETS
- CALZONES
- CHICKEN BROCCOLI ALFREDO

Yield: 40 servings

| 1 pouch EXCEL® Original Butter Mashed SKU 76468 | 1 gal Hot water (170˚-190˚F) | 1 Tbsp Garlic powder | 12 oz Parmesan cheese, grated
|-------------------------------|-------------------------------|----------------------|-----------------------|

1. Pour water into a 6-inch deep, half steam table pan.
2. Add garlic powder to water and stir.
3. Add all potatoes and stir with slotted spoon for 15 sec. Sit for 5 min.
4. Add cheese and stir well to combine. Serve.*

* CCP. Product should be served immediately. Ensure that hot food is held at a temperature above 135˚F.

nutrition cal. 105 fat 3g sat. fat 1g sod. 495mg carb. 15g prot. 0g

components ½-cup starchy vegetable

With EXCEL® Original Butter Mashed - Reduced Sodium (SKU 10799) : Sodium 325mg

chipotle mashed

**serve with:**
- CHICKEN SANDWICH
- CHIPOTLE VEGGIE /TURKEY WRAP
- SHREDDED BEEF SANDWICH
- BUFFALO CHICKEN WRAP

Yield: 40 servings

| 1 pouch EXCEL® Original Butter Mashed SKU 76468 | 1 gal Hot water (170˚-190˚F) | 2 oz Chipotle peppers in Adobo sauce, minced
|-------------------------------|-------------------------------|-------------------------------|

1. Pour water into a 6-inch deep, half steam table pan.
2. Add peppers to water and stir.
3. Add all potatoes and stir with slotted spoon for 15 sec. Sit for 5 min. Serve.*

* CCP. Product should be served immediately. Ensure that hot food is held at a temperature above 135˚F.

nutrition cal. 70 fat 1g sat. fat 0g sod. 350mg carb. 14g prot. 0g

components ½-cup starchy vegetable

With EXCEL® Original Butter Mashed - Reduced Sodium (SKU 10799) : Sodium 180mg

Want to Reduce Sodium? Try these same recipes with EXCEL® Original Butter Mashed-Reduced Sodium (SKU 10799)
ranch taters

serve with:
- HAMBURGER / CHEESEBURGER
- SLOPPY JOE / BUN
- HOTDOG / CORNDOG
- RIB B QUE SANDWICH

Yield: 40, 4.17 oz servings

1 pouch EXCEL® Original Butter Mashed SKU 76468
1 gal + 1 cup Hot water (170°-190°F)
1 oz Ranch dressing, dry

1. Pour water into a 6-inch deep, half steam table pan.
2. Add ranch to water and stir.
3. Add all potatoes and stir with slotted spoon for 15 sec. Sit for 5 min. Serve.*

nutrition | cal. 70 | fat 1g | sat. fat 0g | sod. 395mg | carb. 14g | prot. 0g
components | ½-cup starchy vegetable

* CCP. Product should be served immediately. Ensure that hot food is held at a temperature above 135°F.

With EXCEL® Original Butter Mashed - Reduced Sodium (SKU 10799): Sodium 225mg

nacho taters

serve with:
- BURRITO / TACO
- CHILI DOG
- QUESADILLA
- TAQUITOS

Yield: 40, 4.17 oz servings

1 pouch EXCEL® Original Butter Mashed SKU 76468
1 gal + 1 cup Hot water (170°-190°F)
3 oz Jalapeño pepper, canned, minced, solids & liquid

1. Pour water into a 6-inch deep, half steam table pan.
2. Remove jalapeños from juice, reserve juice, finely mince. Add peppers back to juice to equal 3oz. Add peppers to water and stir.
3. Add all potatoes and stir with slotted spoon for 15 sec. Sit for 5 min. Serve.*

nutrition | cal. 70 | fat 1g | sat. fat 0g | sod. 375mg | carb. 14g | prot. 0g
components | ½-cup starchy vegetable

* CCP. Product should be served immediately. Ensure that hot food is held at a temperature above 135°F.

With EXCEL® Original Butter Mashed - Reduced Sodium (SKU 10799): Sodium 205mg