

Potatoes

Potatoes can be boiled, fried, baked, sautéed, and microwaved. Wash well and keep the skin on for added nutrition.

- Poke a few holes in the skin with a fork, then bake (400 degrees for 1 to 1 ½ hours) or microwave (6 minutes). Top with cheese, broccoli, and/or sour cream for a delicious and simple baked potato.
- Cut into bite-size chunks and fry in vegetable oil in a large pan. Stir occasionally and cook until browned. Top with salt and pepper.
- Remove from plastic bag and store at room temperature for up to two weeks.



Potatoes

Potatoes can be boiled, fried, baked, sautéed, and microwaved. Wash well and keep the skin on for added nutrition.

- Poke a few holes in the skin with a fork, then bake (400 degrees for 1 to 1 ½ hours) or microwave (6 minutes). Top with cheese, broccoli, and/or sour cream for a delicious and simple baked potato.
- Cut into bite-size chunks and fry in vegetable oil in a large pan. Stir occasionally and cook until browned. Top with salt and pepper.
- Remove from plastic bag and store at room temperature for up to two weeks.



Potatoes

Potatoes can be boiled, fried, baked, sautéed, and microwaved. Wash well and keep the skin on for added nutrition.

- Poke a few holes in the skin with a fork, then bake (400 degrees for 1 to 1 ½ hours) or microwave (6 minutes). Top with cheese, broccoli, and/or sour cream for a delicious and simple baked potato.
- Cut into bite-size chunks and fry in vegetable oil in a large pan. Stir occasionally and cook until browned. Top with salt and pepper.
- Remove from plastic bag and store at room temperature for up to two weeks.



Potatoes

Potatoes can be boiled, fried, baked, sautéed, and microwaved. Wash well and keep the skin on for added nutrition.

- Poke a few holes in the skin with a fork, then bake (400 degrees for 1 to 1 ½ hours) or microwave (6 minutes). Top with cheese, broccoli, and/or sour cream for a delicious and simple baked potato.
- Cut into bite-size chunks and fry in vegetable oil in a large pan. Stir occasionally and cook until browned. Top with salt and pepper.
- Remove from plastic bag and store at room temperature for up to two weeks.

