

More than mashed potatoes! Try using these instant potatoes in a new way!

Potato bread? Sidestep the boiling and mashing process by using potato flakes (add water) in your recipe.
Make “oven fried” chicken, fish or pork: dip meat in milk/egg mixture, coat with flakes, and bake.
Use as a thickener to replace cornstarch or flour in your favorite soup or chowder.
Mix leftover mashed potatoes with eggs, milk, onion, cheese and a little flour for potato pancakes.
Top your casserole with mashed potatoes and bake until brown.
Mix into ground beef when making loafs or patties. It will stretch your meat and hold it together.



OREGON STATE UNIVERSITY
EXTENSION SERVICE

More than mashed potatoes! Try using these instant potatoes in a new way!

Potato bread? Sidestep the boiling and mashing process by using potato flakes (add water) in your recipe.
Make “oven fried” chicken, fish or pork: dip meat in milk/egg mixture, coat with flakes, and bake.
Use as a thickener to replace cornstarch or flour in your favorite soup or chowder.
Mix leftover mashed potatoes with eggs, milk, onion, cheese and a little flour for potato pancakes.
Top your casserole with mashed potatoes and bake until brown.
Mix into ground beef when making loafs or patties. It will stretch your meat and hold it together.



OREGON STATE UNIVERSITY
EXTENSION SERVICE

More than mashed potatoes! Try using these instant potatoes in a new way!

Potato bread? Sidestep the boiling and mashing process by using potato flakes (add water) in your recipe.
Make “oven fried” chicken, fish or pork: dip meat in milk/egg mixture, coat with flakes, and bake.
Use as a thickener to replace cornstarch or flour in your favorite soup or chowder.
Mix leftover mashed potatoes with eggs, milk, onion, cheese and a little flour for potato pancakes.
Top your casserole with mashed potatoes and bake until brown.
Mix into ground beef when making loafs or patties. It will stretch your meat and hold it together.



OREGON STATE UNIVERSITY
EXTENSION SERVICE

More than mashed potatoes! Try using these instant potatoes in a new way!

Potato bread? Sidestep the boiling and mashing process by using potato flakes (add water) in your recipe.
Make “oven fried” chicken, fish or pork: dip meat in milk/egg mixture, coat with flakes, and bake.
Use as a thickener to replace cornstarch or flour in your favorite soup or chowder.
Mix leftover mashed potatoes with eggs, milk, onion, cheese and a little flour for potato pancakes.
Top your casserole with mashed potatoes and bake until brown.
Mix into ground beef when making loafs or patties. It will stretch your meat and hold it together.



OREGON STATE UNIVERSITY
EXTENSION SERVICE

More than mashed potatoes! Try using these instant potatoes in a new way!

Potato bread? Sidestep the boiling and mashing process by using potato flakes (add water) in your recipe.
Make “oven fried” chicken, fish or pork: dip meat in milk/egg mixture, coat with flakes, and bake.
Use as a thickener to replace cornstarch or flour in your favorite soup or chowder.
Mix leftover mashed potatoes with eggs, milk, onion, cheese and a little flour for potato pancakes.
Top your casserole with mashed potatoes and bake until brown.
Mix into ground beef when making loafs or patties. It will stretch your meat and hold it together.



OREGON STATE UNIVERSITY
EXTENSION SERVICE