

IDAHO® YELLOW POTATOES



YELLOW POTATOES have grown exceedingly popular with consumers and chefs thanks to their delicious, buttery flavor and creamy texture.

PREPARATION IDEAS

Grilling: gives them a crispy skin that enhances those qualities while also creating a slightly sweet, caramelized flavor.

Simmer: Until fully cooked, then drain, chill, and gently smash into flat disks. Brown these in oil or clarified butter and serve as a side or appetizer topped with sour cream and chives or other garnishes.

Idaho is the #1 volume supplier of yellow potatoes in the U.S.

SIZES range from marble-sized to large and are round or oblong in shape. With a light tan to golden skin and yellow to golden flesh, these potatoes have a slightly waxy, velvety and moist texture. Yellow potatoes have a subtly sweet, rich and buttery flavor and a medium sugar content.



MELTING IDAHO® POTATOES WITH GARLIC AND HERBS

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Look for Idaho® yellow potatoes from our shippers at: idahopotato.com/shippers