

Sierra Rose® Potato Recipes



4 Servings
Preparation Time: 20 minutes
Cooking Time: 20 minutes

Potato-Chorizo Tacos with Avocado Dressing

Filling:
1 pound (3 medium) Sierra Rose® potatoes, cut into 1/2 inch cubes
12 ounces Mexican chorizo sausage, casing removed (about 1-1/2 cups)
1/2 cup finely chopped onions
2 teaspoons salt (optional)

Avocado Dressing:
1 cup (about 4 ounces) diced, husked (but not peeled) fresh tomatillos
2 serrano chiles or 1 medium jalapeño chile, stemmed and coarsely chopped
1 large clove garlic, coarsely chopped
1 large avocado, halved, seeded, peeled and sliced

1/2 cup shredded cheddar cheese
8 (6 or 7-inch) corn tortillas, warmed
Salsa

In medium saucepan, cook potatoes, covered, in 2 inches boiling water, about 10 minutes or until just tender; drain thoroughly, then shake potatoes over low heat 1 to 2 minutes to dry thoroughly. In large nonstick skillet over medium heat, break up sausage and sauté with onions about 10 minutes, stirring occasionally, until sausage is cooked through and onions are tender. Drain and discard excess fat. Add potatoes to skillet; cook and toss until potatoes begin to brown. Keep warm.

To make avocado dressing: add tomatillos, chiles and garlic to an electric blender or food processor; pulse on and off, scraping sides of container as needed, until finely chopped. Add avocado; blend until almost smooth. Season with salt to taste.

Fill tortillas with potato mixture; top with avocado dressing, cheese, and accompany with salsa.

Courtesy of United States Potato Board



8 Servings
Preparation Time: 15 minutes
Cooking Time: 20 minutes

Rosemary Chicken and Roasted Potato Pizzas

2 medium Sierra Rose® potatoes, cut into thin slices
1 cup thinly sliced yellow onion
2 tablespoons butter

4 (8-inch) prepared pizza crusts
2 tablespoons olive oil

1 cup (4 ounces) shredded mozzarella cheese
4 cloves garlic, thinly sliced
1 package (6 ounces) grilled chicken breast strips
1 cup (4 ounces) crumbled goat cheese
1/4 cup chopped fresh rosemary

Chopped fresh parsley (optional)

Heat butter over medium heat until melted. Add onions and potatoes; cook 10 minutes or until onions and potatoes are golden brown and just soft, stirring occasionally. Remove from heat. Arrange pizza crusts on two baking sheets. Top each pizza crust with 1/2 of the cheese, garlic, chicken, onions, potatoes, goat cheese and rosemary. Lightly brush edges of crusts with olive oil.

Bake in preheated 450°F oven 20 minutes or until cheese is melted. Sprinkle with parsley, if desired. Cut each pizza into four wedges.



4 Servings
Preparation Time: 15 minutes
Cooking Time: 20 minutes

Easy Cheesy Potato Bake

1-1/3 pounds (4 medium) previously baked or boiled* Sierra Rose® potatoes, sliced 1/4-inch thick
1 pound smoked sausage, cut into 1/3-inch thick slices
1/2 cup frozen peas
1 cup shredded mozzarella cheese
2 tablespoons finely chopped green onions
Pepper, to taste

1 cup crushed potato chips

Non-stick cooking oil spray

In large nonstick skillet over medium heat, cook and stir sausage about 5 minutes until lightly browned. Drain fat, if necessary. Spray an 8-inch square baking dish with non-stick cooking oil. Mix together potatoes, sausage, peas, cheese, onions, and pepper. Place mixture evenly in baking dish. Sprinkle evenly with potato chips.

Bake in preheated 375°F oven about 20 minutes until hot and top is slightly browned.

* May also microwave potatoes: 6 to 8 minutes on high, turn potatoes over after 4 minutes; then continue cooking. Fully cooked when fork easily passes through center of potato. Let cool before slicing.

Courtesy of United States Potato Board



4 Servings
Preparation Time: 5 minutes
Cooking Time: 10 minutes

Microwave Mashed Potatoes

1-1/3 pounds (4 - 5 medium) Sierra Rose® potatoes
Milk, 1/4 cup or to taste
Butter, 2 tablespoons or to taste
Salt and Pepper, to taste

Wash potatoes; peel, if desired. Place the whole potatoes into microwave safe dish. Cover dish. (If covering the dish with plastic wrap, poke a small hole in the plastic.)

Microwave on high for 6 to 8 minutes, turn potatoes over after 4 minutes; then continue cooking. Fully cooked when fork easily passes through center of potato. Use oven mitts to carefully remove dish from microwave and to remove plastic wrap from dish.

Use a potato masher to mash potatoes. Add milk, butter, salt and pepper. Use potato masher to continue mashing potatoes until reaching the desired consistency.

Courtesy of United States Potato Board