

# 5 WAYS TO YUM

Enjoy these five quick and tasty recipes

A little less prep,  
a little more time for  
what matters most

**THE LITTLE  
POTATO  
CO.**



## MAGIC IN YOUR MICROWAVE

COOK TIME  
5 MINS

Get potatoes on your plate faster than you get everyone to the table! A hassle-free dish for a busy night at home.

### Ingredients

- 1 x 1.5 lbs Little Potatoes
- 1 Tbsp vegetable oil
- Salt and pepper, for seasoning
- Optional to taste: garlic salt, dried parsley, or chopped chives

### Directions

1. Place Little Potatoes in a microwave-safe dish. Cover, and microwave on high for five minutes.
2. Toss with oil, salt, pepper, and optional toppings (you can also mix in some of your favorite soft or shredded cheese).  
Serve.

Serves 6

A little yum is  
5 mins away



## SIMPLY ROASTED

COOK TIME  
30 MINS

Crispy on the outside. Creamy on the inside. Roasted Little Potatoes are a family favorite for good reason.

### Ingredients

- 1 x 1.5 lbs Little Potatoes
- 1 Tbsp vegetable oil
- Salt and pepper, for seasoning
- Optional to taste: garlic salt, dried parsley, your favorite spices, fresh herbs

### Directions

- 1: Preheat oven to 400 °F.
- 2: In a large bowl, toss Little Potatoes with oil, salt, pepper, and your preferred spices until coated.
- 3: Evenly spread on a baking sheet lined with parchment paper and bake for 30 minutes or until tender.
- 4: Sprinkle with fresh herbs if using and serve.

Serves 6



# GREAT GRILLER

COOK TIME  
**30 MINS**



There's something special about cooking outdoors. Gather your friends and family in the backyard and share this crowd-pleasing dish.

## Ingredients

- 1 x 1.5 lbs Little Potatoes
- 1 Tbsp vegetable oil
- Salt and pepper, for seasoning
- Optional to taste:** garlic salt, dried parsley, or your favorite spices and herbs

## Directions

1. Preheat grill to 400 °F.
2. Toss potatoes in a large bowl with oil, salt, pepper, and any of your favorite seasonings.
3. Skewer potatoes on pre-soaked wooden or metal skewers, place in a grill-safe pan, or fold in a foil pack, and grill for 30 minutes or until fork tender.
4. Sprinkle with parsley or other fresh herbs as desired and serve.

Serves 6



# SUPER SMASHED

COOK TIME  
**15 MINS**



No peeling needed, just toss 'em in! They'll be done quickly and are perfect for smashing—a tasty new take on an old classic.

## Ingredients

- 1 x 1.5 lbs Little Potatoes
- 1 Tbsp vegetable oil
- Salt and pepper, for seasoning
- Optional to taste:** fresh rosemary or thyme for boiling

## Directions

1. Add potatoes into a large pot and cover with cold water (using cold water ensures even cooking). Add salt, any additional herbs, and bring to a boil for 15 minutes or until potatoes are fork tender.
2. Transfer Little Potatoes to a large bowl and toss with oil, salt, pepper, and any additional seasonings.
3. Smash and fry until golden brown. Serve.

Serves 6

A little easier feels a lot better



# AIR FRIED & FABULOUS

COOK TIME  
**15 MINS**



Our Little Potatoes were born for this. Crispy like out of the oven, but twice as fast. So you can enjoy more time around your table.

## Ingredients

- 1 x 1.5 lbs Little Potatoes, halved lengthwise
- 1 Tbsp vegetable oil
- Salt and pepper, for seasoning
- Optional to taste:** your favorite seasoning salt

## Directions

1. Preheat Air Fryer to 370 °F.
2. Toss Little Potatoes in a bowl with oil, salt, pepper, and your favorite seasonings.
3. Cook for 15 minutes, shaking the basket halfway through. Serve.

Serves 6

A fresh whole food packed full of nutrients



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