



Dehydrated Potato Dices



Vegetables

Dehydrated vegetables are dried by a low heat process that removes moisture. The size of the vegetables will shrink, which means there will be more servings in each container.

Potato Dices

Augason Farms Dehydrated Potato Dices make it easy to add potatoes to any recipe without the hassle of washing, peeling, and dicing.

Cheesy Yummy Potatoes

- 6 cups Augason Farms Dehydrated Potato Dices
- 1 can cream of chicken soup
- 2/3 cup prepared Morning Moo's
- 1 cup sour cream
- 1 cup sharp cheddar cheese - grated
- 1/4 cup grated onion sautéed in butter
- salt and pepper to taste
- 3 tablespoons butter, melted
- 3/4 cup corn flake crumbs

Boil 3 quarts of water, add potato dices and simmer for 20 minutes or until tender, drain. Place potatoes in a 2-3 quart casserole dish or a 9"x13" cake pan. Combine soup, milk, sour cream, cheese, and onion. Salt and pepper to taste. Mix well. Spread sauce over potatoes. Melt butter and combine with corn flake crumbs. Sprinkle crumbs over casserole. Bake uncovered at 350°F for 30-45 minutes or until bubbly throughout.

DIRECTIONS:

1. Pour 1 cup of potato dices into 3 cups of boiling water.
2. Add 1 teaspoon of salt.
3. Turn heat down and simmer until tender (10-15 minutes).
4. Drain, season to taste, and serve.

Yield: Approximately 2 1/2 cups of potatoes.

INGREDIENTS: Dehydrated potatoes.

Processed in a dedicated gluten free manufacturing and packaging site.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 25 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

Beefy Potato Soup

- 1 lb. ground beef
 - 1/2 cup Augason Farms Dehydrated Chopped Onion – rehydrated in hot water for 15 minutes
 - 1/3 cup Augason Farms Cross Cut Celery – rehydrated in hot water for 15 minutes
 - 1 can diced tomatoes
 - 2 cups Augason Farms Dehydrated Potato Dices
 - 1 can condensed beef broth
 - 1 1/3 cups water
 - 1 teaspoon chili powder
 - 1/2 teaspoon salt
 - 1/2 teaspoon Worcestershire sauce
 - 1 cup Augason Farms Freeze Dried Peas – rehydrated in warm water for 10 minutes
- Brown meat in saucepan. Drain off fat. Stir in onion, celery, tomatoes, potatoes, beef broth, water, chili powder, salt, and Worcestershire sauce. Cover and cook until potatoes are tender – about 15 minutes. Stir in peas, heat thoroughly.

Nutrition Facts

Serving Size: 1/2 cup (43g)
Servings Per Container: 105

Amount Per Serving			
Calories 160		Calories from Fat 0	
% Daily Value*			
Total Fat	0g		0%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	30mg		1%
Total Carbohydrate	36g		12%
Dietary Fiber	3g		12%
Sugars	2g		
Protein	3g		
Vitamin A	0%	Vitamin C	25%
Calcium	2%	Iron	2%
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram: Fat 9 Carbs 4 Protein 4			

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105 SERVINGS
NET WT. 10 LBS (4.53 kg)