

Garlic Sage & Olive Oil Mashed



Menu Description:

A savory blend of sautéed garlic, fresh sage and olive oil create a rich, creamy mashed potato.

Suggested Price: \$3.99
Cost: \$0.13
PROFIT: \$3.86

Prep Time: 5 minutes
Cook Time: 15 minutes
Yield: 40 servings, 1/2 cup each

Ingredients:

- 1 package Potato Pearls® EXCEL® Original Recipe Mashed Potatoes, prepared*
- 2 Tbsp Garlic, minced
- 1/4 cup Olive oil
- 1 Tbsp Sage, chopped chiffonade

Instructions:

1. Prepare Potato Pearls® EXCEL® Original Recipe Mashed Potatoes according to package directions. Hold hot.
2. Heat olive oil over medium-low heat in a small saucepan. Add garlic and sage, cook, stirring frequently, until garlic has softened, about 10 min. (Be careful not to brown garlic). Remove from heat.
3. Whisk oil mixture into prepared mashed potatoes. Place in steamtable and serve.

**May use any Potato Pearls® Mashed Potatoes.*