



• EASY PEASY •

HOLIDAY COOKING



IS IN THE
BAG.



CREAMER
POTATO RECIPES:
VOLUME 2

the **Little Potato**
Company

EASYPEAZY HOLIDAY COOKING

What is an EasyPeazy Recipe?

No-stress, easy to remember, few steps, and with accessible ingredients, using one of the easiest, most versatile, super tasty, nutritious vegetables – the Creamer potato.

What is EasyPeazy HOLIDAY?

We recognize that the ‘holiday season’ is far more than just a couple of special dinner occasions – it’s an entire season of meals where warmth, comfort, and traditions bring us together. So we’ve included a range of recipe ideas for your special meals, and the ones in between.

Why a Creamer potato?

Bite-size with a naturally butter flavor and creamy texture, Creamer potatoes are one of the easiest, most versatile, and nutritious vegetables that taste so good on their own, you don’t even need a recipe. So they’re a great place to build recipes from.



NO PEELING REQUIRED



BRED TO BE SMALL



PRE-WASHED

— FEATURED RECIPES —

 <p>WITH VIDEO</p> <p>TURKEY DINNER FOR 2 4</p>	 <p>HASSELBACK POTATOES 6</p>	 <p>ROASTED POTATOES 6 WAYS 8</p>	 <p>POACHED POTATOES 12</p>	 <p>ONION & CHIVE POTATOES WITH FLANK STEAK 14</p>
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Let's start with the basics

There are many ways to cook Creamer potatoes that are so simple, we can't even call them recipes.

BOIL

QUICK TO PREPARE
15 MIN

- Cover potatoes with water in a pot.
- Bring to a boil, then reduce heat to a simmer.
- Cook until fork-tender, about 15 minutes.

MASHING?

INCLUDE 4 CLOVES OF GARLIC TO POTATOES AND WATER, DRAIN WHEN DONE, THEN MASH.



MICROWAVE

QUICK TO PREPARE
5 MIN

- Place Little potatoes and water in a microwave-safe bowl and cover.
- Microwave on high for 5 minutes.
- Test potatoes with a sharp knife for doneness. Creamers should be soft inside.

CHEAT:

ADD CHICKEN OR BEEF STOCK TO WATER



GRILL

EASY TO PREPARE
30 MIN

- Set grill to 400°F.
- Toss potatoes in cooking oil and seasoning
- Place in aluminum foil packet or grill safe pan
- Grill for 30 minutes

IN A RUSH?

MICROWAVE POTATOES FOR 3 MINS BEFORE ROASTING TO REDUCE TIME



ROAST

EASY TO PREPARE
30 MIN

- Preheat oven to 400°F.
- Toss Little potatoes with oil, salt, and pepper.
- Spread on baking sheet lined with parchment paper.
- Bake for 30 minutes or until tender.

DASH OF COLOR:

SPRINKLE WITH PARSLEY OR CHIVES BEFORE SERVING



EASYPEAZY

Turkey Dinner for Two



PREP: 10 MINS COOK: 35 MINS
SERVES: 2

[▶ SEE THE VIDEO](#)



[▶ SEE THE VIDEO](#)



Super easy. Super delicious



Having a smaller holiday gathering this year? Keep it nice and easy with this turkey dinner for two—ready in under an hour.

INGREDIENTS:

- 3/4 lb Terrific Trio Little Potatoes, sliced into 1/4-inch pieces
- 24 baby carrots
- 12 Brussels sprouts, halved
- 3 Tbsp olive oil, divided
- Salt and pepper, to taste
- 1 turkey breast, boneless, skinless
- 4 orange slices, halved
- 2 rosemary sprigs

DIRECTIONS:

- 1 Preheat oven to 425° F.
- 2 Toss potatoes with one tablespoon of olive oil, salt, and pepper.
- 3 In a separate bowl, toss carrots and Brussels sprouts in one tablespoon of olive oil, salt, and pepper.
- 4 On a parchment-lined baking sheet, lay your vegetables on the tray in a single layer, ensuring the potatoes are in the center of the tray in a spiral pattern.
- 5 Pat the turkey breast dry with a paper towel. Toss with remaining olive oil, salt, and pepper. Place the turkey on top of the potatoes. Cover with orange slices and rosemary.
- 6 Bake for 30 to 35 minutes or until the internal temperature of the turkey has reached 165° F.

TIP



IF USING TURKEY BREASTS WITH SKIN-ON AND BONE-IN, INCREASE COOKING TIME BY 15 TO 20 MINUTES, ENSURING THAT THE TEMPERATURE OF THE TURKEY HAS REACHED 165 °F.

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Garlic Thyme Hasselback Potatoes



PREP: 10 MINS COOK: 20 MINS
SERVES: 4-6





Hasselback potatoes may look tricky, but the secret ingredient is a wooden spoon! Use it as a guide to prevent your knife from slicing all the way through, and then it's a simple matter of baking and choosing your toppings.



INGREDIENTS:

- 1.5 lbs Boomer Gold Little Potatoes
- 5 sprigs thyme, off the stem
- 3 sprigs parsley, chopped
- 2 cloves garlic, minced
- 3 Tbsp extra virgin olive oil
- 1/2 tsp kosher salt (reduce to 1/4 if using iodized)
- 1/4 tsp pepper

OPTIONAL TOPPINGS:

- Sour cream, to taste
- Bacon, to taste
- Green onion, to taste

DIRECTIONS:

- 1 Preheat oven to 400° F.
- 2 Laying a wooden spoon flat on a solid surface, place one potato in the spoon. Using a paring knife, slice 1/8-inch thick slices along the length of the potato.
- 3 Toss all ingredients in a bowl, and place on a parchment lined baking sheet, cut side down.
- 4 Bake in the oven for 10 minutes, flipping halfway and baking an additional 10 minutes or so until soft.
- 5 Serve with your favorite toppings like sour cream, bacon, and green onion.



Gently rub spices into slices for flavor throughout.

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Roasted Potatoes

Start with this basic go-to or level up with **one of five** ingredient variations!

THE BASIC ROASTED RECIPE

It's so easy to mix up your standard roasted potato dishes without adding stress or a bunch of extra ingredients. If you're trying one of the variations, make sure to only roast for 20 minutes at first, add the additional ingredients, then roast for the remaining 10.

PREP: 5 MINS
COOK: 45 MINS
SERVES: 4

BASE RECIPE INGREDIENTS:

- 1.5 lbs your favorite varietal Little potatoes
- 3 Tbsp extra virgin olive oil
- 1/4 tsp salt
- 1/4 tsp pepper

DIRECTIONS FOR BASE RECIPE:

- 1 Preheat oven to 400° F.
- 2 Fill a large pot with potatoes, and cover with an inch of water. Cook on high for 10 minutes (they should not be soft all the way through). Strain potatoes and allow to dry.
- 3 Once dry, place all ingredients in a bowl and toss to evenly coat. Place onto a parchment lined baking sheet and roast for 30 minutes.

PLUS
5 WAYS
TO ELEVATE THEM
NEXT 3 PAGES



1

Barbecue Roasted Potatoes

ADDITIONAL INGREDIENTS:

- 3/4 cup ketchup
- 1/4 cup brown sugar
- 1 1/2 Tbsp white vinegar
- 1 tsp Worcestershire sauce
- 1/2 tsp cayenne pepper
- 1 tsp chili powder

ADDITIONAL STEPS:

- 1 After roasting potatoes for 20 minutes, remove from oven.
- 2 Combine ketchup, brown sugar, white vinegar, Worcestershire sauce, cayenne pepper, and chili powder in a bowl.
- 3 Toss potatoes with five tablespoons of the barbecue sauce and bake for an additional 10 minutes. The sauce will keep in the fridge for two weeks.



2

Spicy Black Bean Roasted Potatoes

ADDITIONAL INGREDIENTS:

- 3/4 cup ketchup
- 1/4 cup brown sugar
- 1 1/2 Tbsp white vinegar
- 1 tsp Worcestershire sauce
- 1/2 tsp cayenne pepper
- 1 tsp chili powder

ADDITIONAL STEPS:

- 1 After roasting potatoes for 20 minutes, remove from oven.
- 2 Combine black beans and additional ingredients (sambal) in a bowl.
- 3 Toss potatoes in beans and sambal mixture and bake an additional 10 minutes.
- 4 Remove from oven, sprinkle on parsley, and serve.



MORE ROASTED POTATO RECIPES NEXT PAGE

3 Caprese Roasted Potatoes



ADDITIONAL INGREDIENTS:

- 3 plum tomatoes, quartered and cut into 1/4-inch slices
- 12 mini bocconcini torn in half, divided
- 3 Tbsp basil, chopped

ADDITIONAL STEPS:

- 1 After roasting potatoes for 20 minutes, remove from oven.
- 2 Add tomatoes and half the cheese. Bake for an additional 10 minutes.
- 3 Remove from the oven add remaining ingredients, toss gently, and serve.



dynamic duo



basil



plum tomatoes



bocconcini cheese

4 Lox & Cream Cheese Roasted Potatoes

ADDITIONAL INGREDIENTS:

- 3 Tbsp fresh dill, chopped and divided
- 1 lemon, zested and juiced
- 1/3 block cream cheese
- 2 oz smoked salmon, diced

ADDITIONAL STEPS:

- 1 After roasting potatoes for 20 minutes, remove from oven.
- 2 Combine zest and two tablespoons of chopped dill in a bowl.
- 3 Toss potatoes with mixture and bake an additional 10 minutes.
- 4 Combine remaining dill, cream cheese, and lemon juice. Add potatoes and mix well. Add salmon and serve.



5 Greek Feta Roasted Potatoes

ADDITIONAL INGREDIENTS:

- 2/3 cup feta cheese, divided
- 3 sprigs oregano, stemmed and lightly chopped
- 1 lemon, zested
- 1/4 tsp chili flakes

ADDITIONAL STEPS:

- 1 After roasting potatoes for 20 minutes, remove from oven.
- 2 Add half the feta. Bake for an additional 10 minutes.
- 3 Remove from oven and add remaining ingredients. Toss gently and serve.



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POACHED POTATOES

You may not have heard of poached potatoes before, but it's really just a simple way of adding extra flavor to what would otherwise be boiled potatoes.



Golden Milk Poached Potatoes

PREP: 10 MINS COOK: 25 MINS
SERVES: 4



For a vegetarian option, swap out milk for a plant-based milk substitute



INGREDIENTS:

- 2 cups milk or plant-based milk substitute
- 1/2 tsp cinnamon
- 3/4 tsp turmeric
- 1-inch ginger, peeled and halved
- 1 1/2 Tbsp honey
- 1/8 tsp salt
- 1.5 lbs Terrific Trio Little Potatoes, halved

DIRECTIONS:

- 1 In a large saucepan over medium heat, add milk, cinnamon, turmeric, ginger, honey, and salt. Stir gently until combined.
- 2 Once milk starts to bubble (very low boil) add potatoes and cook for 20 minutes, stirring occasionally.
- 3 Remove ginger before serving.

'Poaching' potatoes basically means just adding tons of flavor to your basic boiling water. This variation calls for butter, mandarin oranges, and fragrant sage leaves for a beautifully festive side dish.



Orange & Sage Poached Potatoes

PREP: 20 MINS COOK: 25 MINS
SERVES: 4



A great way to use some of your extra festive mandarin oranges.

TIP



COOK FOR 15 MINUTES AND LET MARINATE OVER NIGHT TO ENHANCE FLAVOR. REHEAT IN THE OVEN OR ON THE STOVE TOP IN THE POACHING LIQUID UNTIL WARM THROUGHOUT.

INGREDIENTS:

- 1/2 cup salted butter
- 1 1/2 cups water
- 1 (10 oz) can mandarin orange segments in syrup
- 1 orange, cut into segments and chopped
- 12 sage leaves
- 1/2 tsp salt
- 1.5 lbs Dynamic Duo Little Potatoes, halved

DIRECTIONS:

- 1 In a large saucepan over medium heat, add butter, water, mandarin oranges, oranges, sage, and salt. Stir gently until combined.
- 2 Once it starts to bubble (very low boil), add potatoes and cook for 20 minutes, stirring occasionally.
- 3 Remove from heat and serve.

•EASYPEAZY•

Onion & Chive Potatoes with Flank Steak

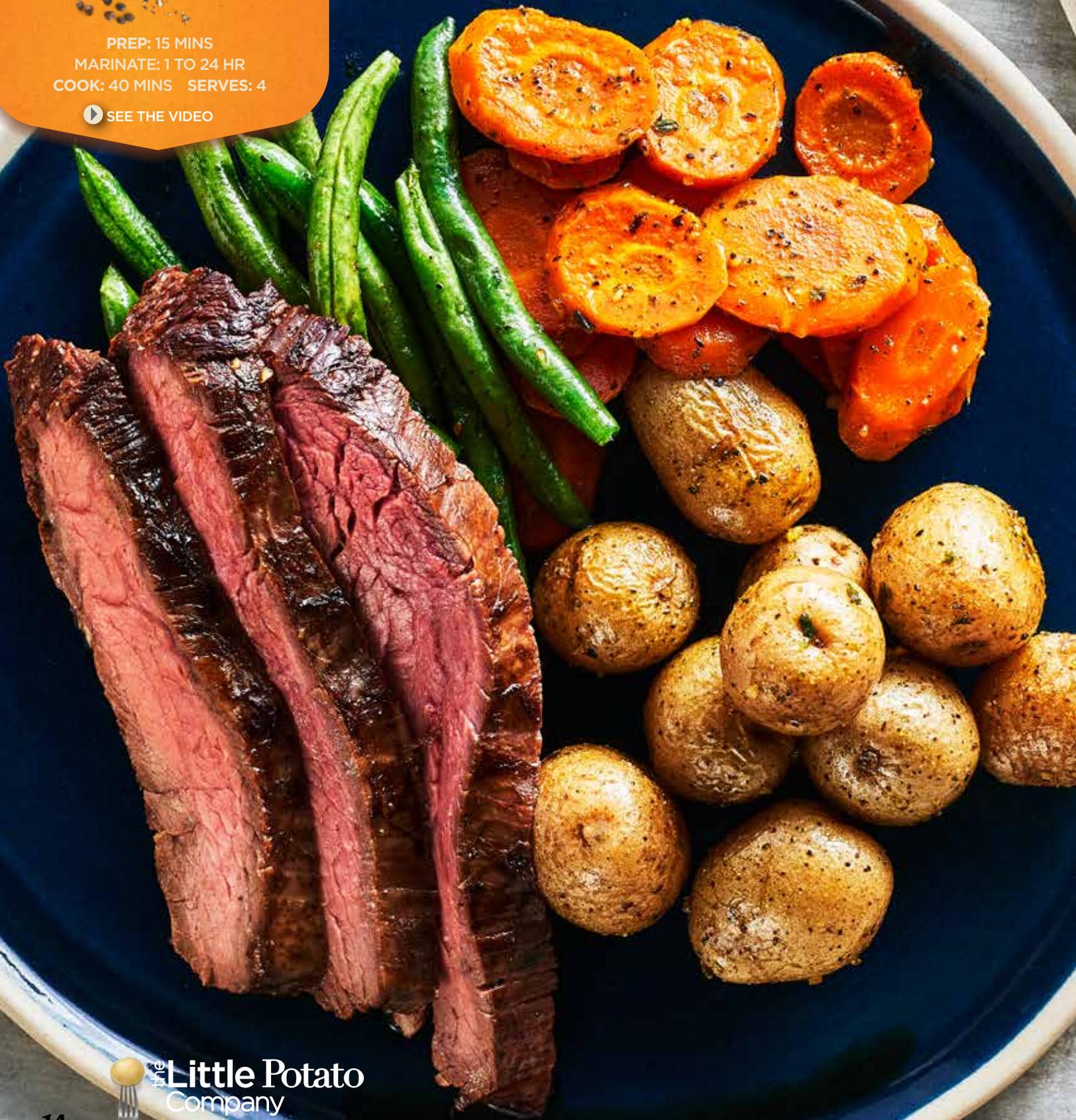


PREP: 15 MINS

MARINATE: 1 TO 24 HR

COOK: 40 MINS SERVES: 4

 SEE THE VIDEO





A simple yet elegant dinner that you can prep ahead of time by marinating the steak overnight.

INGREDIENTS:

Marinade:

- 1 cup olive oil
- 1/3 cup soy sauce
- 3 Tbsp brown sugar
- 1 Tbsp lime juice
- 2 cloves garlic, minced
- Salt and pepper, to taste
- Pinch chili flakes
- 1 birds eye chili, sliced (optional)

Meal:

- 2 lbs flank steak
- 1 package Onion and Chive Oven | Grill Ready Little Potatoes
- 4 carrots, peeled and sliced
- 12 oz green beans
- 4 Tbsp extra virgin olive oil
- Salt and pepper, to taste

DIRECTIONS:

- 1 Mix all of the marinade ingredients together until well combined. Add the steak to the marinade, cover, and let stand at least one hour (and up to 24 hours) in the fridge. Flip steak occasionally, to ensure it's well coated.
- 2 Preheat the oven to 425° F.
- 3 Toss potatoes with half the seasoning mix and two tablespoons extra virgin olive oil and place on a parchment lined baking sheet.
- 4 Toss green beans and carrots with remaining olive oil. Place on a baking sheet with potatoes.
- 5 Bake for 15 minutes. In a skillet over medium high heat, add one tablespoon olive oil. Sear steak over medium high heat for two to three minutes per side.
- 6 After the vegetables have cooked for 15 minutes, place steak on top of the vegetables and bake an additional ten minutes for medium rare (the internal temperature of the meat should be 145° F).
- 7 Let stand for six minutes before slicing steak. Adjust seasoning and enjoy.

SEE THE VIDEO



So pretty, you can even bake and present this meal on one sheet.

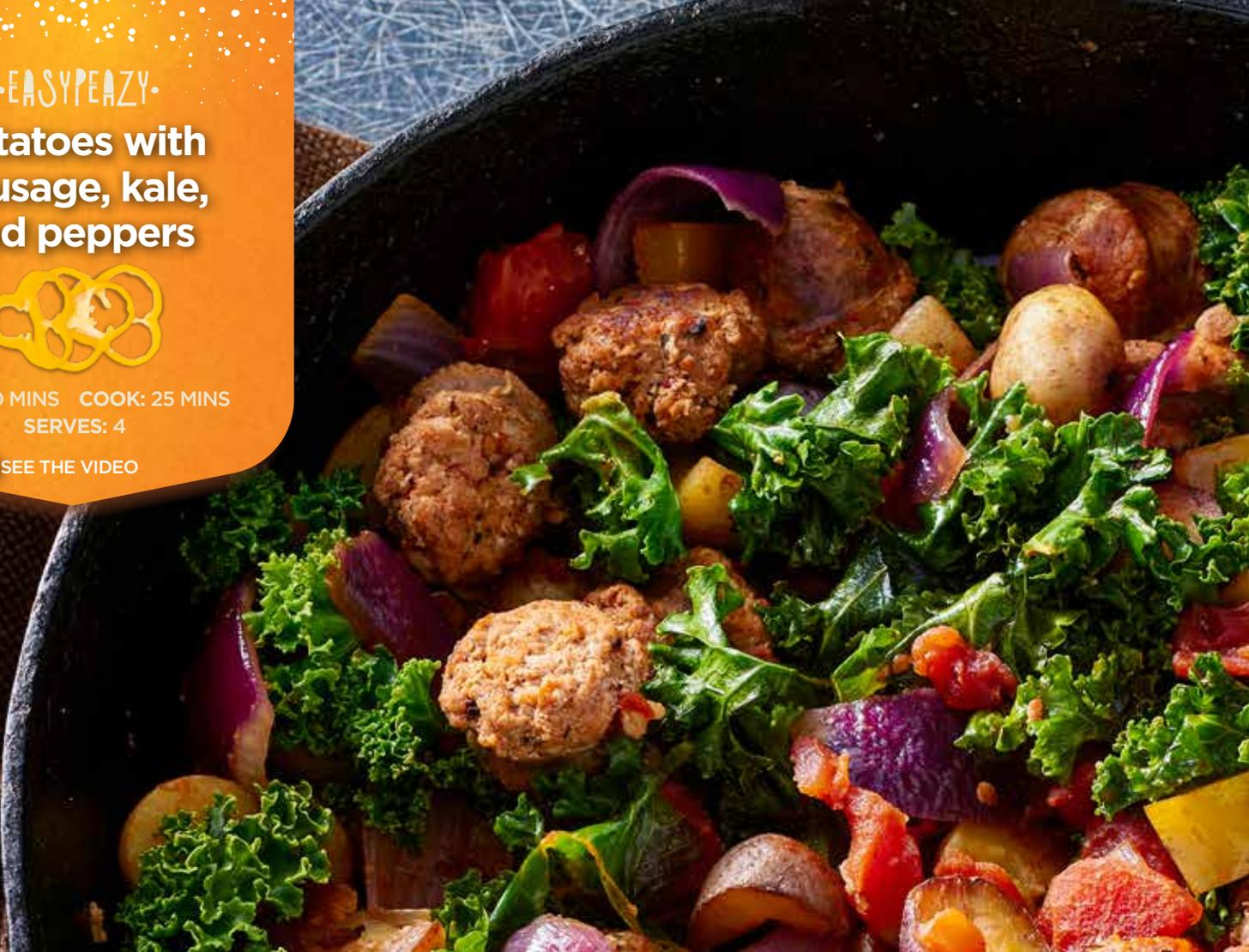
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Potatoes with Sausage, kale, and peppers



PREP: 10 MINS COOK: 25 MINS
SERVES: 4

▶ SEE THE VIDEO



Diced Tomatoes



Red Onion



Yellow Pepper



Terrific Trio Potatoes



Garlic



Kale



Kee Sausage





An easy one-pan meal for any night of the week. Sausage, potatoes, and onions with fresh kale and garlic for extra flavor.

INGREDIENTS:

- 3/4 lb Terrific Trio Little Potatoes
- 4 raw sausages, cut into 1-inch circles
- 1 red onion, sliced
- 2 cloves garlic, sliced
- 1 yellow pepper, chopped
- 1 (14 oz) can diced tomatoes
- 2 cups kale, chopped

DIRECTIONS:

- 1** In a microwave-safe bowl, cook the potatoes in the microwave for five minutes, then quarter.
- 2** In a large skillet over medium heat, add sausages. Cook for approximately five minutes, stirring often.
- 3** Add red onion and garlic. Once onions begin to caramelize, add potatoes and allow to crisp slightly.
- 4** Add peppers and cook until soft.
- 5** Stir in tomato sauce, then add kale and cover. Reduce heat to simmer and allow to cook until kale is wilted.
- 6** Serve with crusty bread.



SEE THE VIDEO

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Byron Little Potatoes



PREP: 10 MINS COOK: 15 MINS
SERVES: 4





A no-fuss, easy side dish recipe with sharp cheddar, cream, and flavorful thyme.

INGREDIENTS:

- 1.5 lbs Blushing Belle Little Potatoes
- 1 1/3 cup sharp cheddar cheese, grated small
- 1/2 cup cream
- 1 tsp garlic powder
- 5 sprigs thyme
- 1/4 tsp salt
- 1/4 tsp salt

DIRECTIONS:

- 1 Preheat oven to 400° F.
- 2 Pierce potatoes with a fork and microwave for seven minutes. Cut in half and place cut side up in a parchment lined 9" x 13" baking dish.
- 3 Meanwhile, mix cheese, cream, garlic powder, thyme, salt, and pepper in a bowl. Pour over potatoes, spreading the cheese evenly.
- 4 Bake for 10 minutes, then broil for 3 to 5 minutes until golden brown.

TIP

EXTRAS? THEY'RE GOOD
COLD AS SNACKS OR
APPIES TOO!



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Potato and Corn Chowder



PREP: 10 MINS COOK: 35 MINS
SERVES: 8





An easy, hearty classic recipe for potato corn chowder featuring lots of delicious veggies like bell peppers, celery, carrots, corn, and—of course—potatoes.

INGREDIENTS:

- 2 Tbsp butter
- 1/2 cup red onion, diced
- 2 cloves garlic, minced
- 1 red bell pepper, diced
- 1 jalapeño, diced (optional)
- 2 celery stalks, diced
- 1 carrot, diced
- 1.5 lbs Dynamic Duo Little Potatoes, cut in half, then in thirds
- 4 1/2 cups vegetable broth
- 26 oz frozen corn, thawed
- 2 1/2 cups milk
- Salt and pepper, to taste
- Paprika, for garnish
- Cilantro, for garnish

DIRECTIONS:

- 1** In a large pot, melt butter. Add onion, garlic, peppers, celery, and carrot. Cook until soft, around eight minutes.
- 2** Add potatoes, vegetable broth, and bay leaf. Bring to a boil, reduce heat, and simmer covered for 20 minutes.
- 3** In the meantime, blend half the bag of frozen corn with the milk until it becomes thick.
- 4** Once potatoes are cooked, add remaining corn and the milk and corn mixture to the soup. Simmer an additional 8 to 10 minutes.
- 5** Garnish with cilantro and paprika, serve with a biscuit.



Blend half the bag of frozen corn with the milk until it becomes thick.

•EASYPEAZY•
Ratatouille



PREP: 20 MINS COOK: 20-30 MINS
SERVES: 8

 SEE THE VIDEO





As simple (and fun) as stacking veggies, this hearty and classic recipe is perfect for a comforting family meal.

INGREDIENTS:

Sauce:

- 4 Tbsp olive oil
- 2 Tbsp butter
- 1 onion, diced
- 3 cloves garlic, minced
- 1 (28 oz) can crushed tomatoes

Filling:

- 1/2 bag Fingerling Little Potatoes, sliced into 1/4-inch thick pieces
- 1/2 Japanese eggplant, sliced into 1/4-inch thick pieces
- 1 zucchini, sliced into 1/4-inch thick pieces (if large, cut into half-moons and only use half)
- 1 roma tomato, sliced in half lengthwise, then in 1/4-inch thick slices
- 3 medium bocconcini, sliced into 1/4-inch thick pieces
- 1/4 tsp salt and pepper

Garnish:

- 4 basil leaves, chopped

DIRECTIONS:

Preheat oven to 400° F.

1 *Make the Sauce:*

In a large sauce pot over medium heat, add olive oil and butter. Add onions and garlic, cooking until they become translucent (approximately three minutes). Add tomatoes and simmer until the rest of your vegetables are prepared and sliced.

2 *Assemble the Dish:*

In a 9" x 9" baking dish, evenly distribute one cup of prepared tomato sauce. Line vegetables standing on their side in this order: potato, tomato, potato, eggplant, potato, zucchini, potato, cheese. Repeat until the baking dish is filled.

Sprinkle a pinch of salt and pepper over all the vegetables. Cover with foil and bake for 20 minutes, remove foil, and bake for an additional 5 to 10 minutes.

Garnish with chopped basil and enjoy.

5

TIP

TO SAVE TIME USE YOUR FAVORITE STORE-BOUGHT TOMATO SAUCE.

•EASYPEAZY•

Corkscrew Potatoes



PREP: 20 MINS COOK: 30 MINS
SERVES: 4





Crispy, tasty, and surprisingly easy to make. With a little help from a wooden skewer, you'll be a pro at corkscrew cuts in no time. These elegant little appetizers will look great on any Thanksgiving spread.

INGREDIENTS:

- 16 Boomer Gold Little Potatoes
- 2 Tbsp olive oil
- 2 tsp celery salt, divided
- 2 tsp dried parsley
- 1 tsp ground sage
- 1 tsp dried thyme
- 1 tsp white pepper

DIRECTIONS:

- 1 Preheat oven to 400° F.
- 2 Carefully skewer a potato, then lay it flat on a cutting board. Using the skewer to stop the knife from cutting all the way through, cut in a slight diagonal around the potato to make them spiral cut. Rotate the potato, not the knife.
- 3 Carefully remove the potato and place on a parchment-lined baking sheet. Repeat for the remaining potatoes. Drizzle with oil, making sure they're well coated.
- 4 On a plate, combine celery salt, parsley, sage, thyme, and half the pepper. Rotate each potato in the spice mixture until evenly coated. Return them to the baking sheet.
- 5 Bake in oven for 10 minutes. Remove from oven and rotate the skewers. Bake for an additional 10 minutes. Repeat the rotation and bake for another 10 minutes.
- 6 Remove and serve.



Poke potato with skewer, then cut in a slight diagonal to make spiral cut.



“Everyone, everywhere deserves to have healthy, great food.”

My dad and I washed our first crop of Creamer potatoes by hand in our family bathtub, back in 1996. And ever since, it's been our vision to feed the world, better.

We believe potatoes are a gift.

We are thankful for what we've been given, and we want to give back.

That starts by treating everyone like family - from our farmers in the field, to people like you who invite us to be part of your meal each night, to those who struggle to put food on their tables - no matter our differences.

Come learn more on the next page.

And if the previous pages of recipes weren't enough, check out the many beloved family recipes our staff have posted to share with you and yours.

The logo for Angela, featuring the name 'Angela' in a white, elegant, cursive script font.

Angela Santiago,
CEO and Co-founder, The Little Potato Company





Feed the World, Better.

We believe potatoes are a gift – one of the easiest, nutritional ways to help feed the world better. We've committed to donate over 1,000,000 pounds a year to local Food Banks.

OUR LOCAL FAMILIES

From farm to table – relationships matter.

A family-first company, our goal is to foster multi-generational relationships with our specialized farmers.

OUR FAMILY IN THE FIELD



Our diversity makes us stronger together.

Little Potato Company employees draw roots from all over the world. It's those shared backgrounds, differences, and experiences that make us a stronger and more humble family.

OUR GLOBAL FAMILY

Favorite Family Recipes – from ours to yours.

Our employees pulled out some of their favorite family recipes – some handed down from generations – to share with you.

FAMILY RECIPE SHARE CENTER



Thank you for welcoming us to your table.
And your recipe collection!

For hundreds more recipe ideas for all year round,
go to our super easy Recipe Center.

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Or, if you're in a rush, check out our
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