



passionate about potatoes

The Chef: Willie Sng, University of Massachusetts Amherst.

The Recipe: Idaho® Potato Cutlet with Peanut Sauce. American Heartland meets Asian fusion in this exotic blend of flavors and textures. The “meat” is the Idaho® Potato with a healthy contribution from fresh broccoli, carrots and onions. The peanut sauce is seasoned with chopped lemongrass, coconut milk and dark soy sauce. Definitely not your standard college dining hall fare.

The Passion: Drawing on a heritage of Asian cuisine blended with a healthy dollop of North American experience, Chef Sng and his UMass colleagues are pacesetters in bringing new standards of both healthy preparation and culinary excellence to the university community.

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