

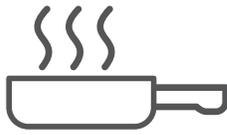
# POTATO TYPES

## PREPARATION STYLES

From russets, reds, yellows, whites, and purples to fingerlings and petites, there are a variety of potato types to fit your operational needs. As one of the most affordable and versatile items on the menu, potatoes are a nutrient-dense vegetable that are easy to prepare, and their subtle flavor is uniquely suited to showcase the flavors of nearly every cuisine. Not only that, but potatoes lend themselves perfectly to takeout and off-premise dining occasions, holding their flavor, structure and texture for long periods of time.



Baked or Roasted



Pan Fried or Sautéed



Mashed



Salads



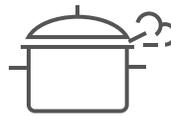
Soups and Stews



Grilled



Fried



Steamed



Microwaved

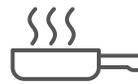
### TYPE

### FEATURES

### BEST USES

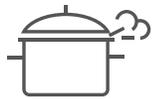
#### RUSSET

Thick skin with light and fluffy center



#### RED

Thin skin and stays firm throughout cooking



#### YELLOW

Buttery flavor with a creamy texture



#### WHITE

Thin skin with a nutty flavor and stays firm throughout cooking



#### PURPLE

Medium skin with an earthy flavor and vibrant color



#### FINGERLING

Nutty and buttery flavor with a firm texture



#### PETITE

Similar in taste to their larger-sized cousins with more concentrated flavors

