



Item #: M15

Lamb Weston Supreme™ Plain Mashed Frozen Potatoes

Brand: Lamb Weston Supreme™
Cut Size: Mashed
Package Size: 6/4#

Lamb Weston Supreme™ provides consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions. These rich and creamy frozen mashed potatoes are made from premium potatoes and high-quality ingredients providing a scratch-made taste and texture without the prep and labor. Simply boil or steam in a bag.

OPERATOR BENEFITS



Consistent, profitable, best-in-class potato offerings from the finest U.S. growing regions.



Save time and labor by replacing back-of-house cutting, peeling, and prepping with a ready-to-go solution right out of the freezer.



Real baked potato flavor and texture in every bite.



Try our variety of pre-seasoned offerings for quick and convenient back-of-house solutions.

COOKING METHODS

Grade: A
Kosher: Yes
Halal: No

Cooking Method	Time	Temperature	Additional Instructions
			FOR FOOD SAFETY, FOLLOW COOKING INSTRUCTIONS ON THE PACKAGE. KEEP FROZEN – DO NOT THAW. For food safety, read and follow the cooking instructions as product must reach a minimum of 170F (77C) internal temperature as measured by a food thermometer in several spots.

Boil-in-Bag	26 - 30 minutes	Boiling	Amount: Whole unopened bag. Place unopened bag in boiling water. Remove bag halfway through cook time and knead for 20 seconds; CAUTION contents will be hot. Place bag back in boiling water for remaining cook
Steam Cabinet	28 - 30 minutes	Steam (Below water must be boiling)	Amount: Whole unopened bag. Place unopened bag in full size perforated pan. Heat as directed. Remove bag halfway through cook time and knead for 20 seconds; CAUTION contents will be hot. Place bag back in perforated pan for remaining cook time. Note: Cook from frozen - DO NOT THAW. Appliances vary. Adjust cooking times as needed. Mashed potatoes will be hot after heating, use gloves and handle with care.

HANDLING INSTRUCTIONS

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.