

OPERATOR REBATE: \$4.00 PER CASE (UP TO \$400)

purchased February 26, 2018 through May 31, 2018, and postmarked by June 30, 2018



Recipes on back.



Get Real!

- ✓ REAL DELICIOUS
- ✓ REAL CONVENIENT
- ✓ REAL PROFITABLE



Item	Vendor Item #	Description	Pack Size	Srv/Case (1/2 cup)	Cases Purchased
REAL® MASHED POTATOES					
11044	29700 00311	Idahoan® REAL Mashed Potatoes	24/13 oz pouches	480	
11038	29700 20405	Idahoan® REAL Mashed Potatoes	6/3.24 lb cartons	480	
11119	29700 00313	Idahoan® REAL Mashed Potatoes	12/26 oz pouches	480	
11126	29700 00343	Idahoan® REAL Roasted Garlic Mashed Potatoes	8/32 oz pouches	320	

LUMPS & PEELS MASHED POTATOES					
11123	29700 00344	Idahoan® Premium Baby Reds® Mashed Potatoes	8/32.85 oz pouches	320	
11049	29700 00365	Idahoan® Premium Homestyle Mashed Potatoes	12/28 oz pouches	492	

HASH BROWNS					
11087	29700 00808	Idahoan® Fresh Cut Hash Browns	6/2.125 lb cartons	432	

CASSEROLES					
11103	29700 00888	Idahoan® REAL Au Gratin Potatoes	12/20.35 oz pouches	252	
11113	29700 00889	Idahoan® REAL Scalloped Potatoes	12/20.35 oz pouches	252	

TOTAL CASES _____

x **\$4.00**

TOTAL REBATE _____

Operation Name: _____

Contact Name: _____ Title: _____

Street Address (No PO Boxes): _____

City: _____ State: _____ Zip: _____

Phone _____ Email _____

Include me in future email offers from Idahoan.

Distributor Name: _____ City: _____ State: _____

Broker Company: _____

TYPE OF OPERATION: (check one)

<input type="checkbox"/> Bars & Taverns	<input type="checkbox"/> Convenience Stores	<input type="checkbox"/> Military
<input type="checkbox"/> Business & Industry	<input type="checkbox"/> Fine Dining	<input type="checkbox"/> Recreation
<input type="checkbox"/> Casinos/Gambling	<input type="checkbox"/> Hospitals	<input type="checkbox"/> Retirement Communities
<input type="checkbox"/> Casual Dining	<input type="checkbox"/> Lodging	<input type="checkbox"/> Traditional Nursing Homes
<input type="checkbox"/> Colleges & Universities	<input type="checkbox"/> Midscale/Family Dining	<input type="checkbox"/> Other: _____

TERMS OF REBATE:

- Incomplete or incorrect submissions will be returned to sender without payment.
- Offer limited to foodservice operators. National accounts and foodservice accounts on contracted pricing on these products are excluded from this offer. Bids, chains, multi-unit accounts, suppliers, and distributors are excluded.
- Qualifying products must be purchased from a foodservice distributor between February 26, 2018 through May 31, 2018. Claims must be postmarked by June 30, 2018. No late submissions will be accepted.
- Proof of purchase, including distributor invoices or distributor supplied velocity reports are required. Handwritten invoices will not be accepted. **Product name, description, sku, cases purchased, and date of purchase must be on all invoices and reports.** All invoices and reports must be clearly dated during the promotion period with operator name and address plainly visible.
- **Maximum of \$400 (100 cases).**
- Please allow 4-6 weeks for processing request.
- Not to be used in conjunction with any other Idahoan Foodservice brand coupon, offer, bid or contracted pricing. Void if restricted, taxed, or forbidden by law. Offer good only in the USA.

Mail rebate coupon and proof of purchase to:
MJ KELLNER Spring 2018 Rebate
 P.O. Box 1001
 Dexter, MN 55926



877.683.4443 • Idahoanfoodservice.com

IDAHOAN® AU GRATIN MEXICALI



Spicy au gratin potatoes! You pick the heat, we add the ease, and customers enjoy the result. Cha cha cha!

SERVES: 42 people

INGREDIENTS

- 1 pouch Idahoan® Au Gratin Potatoes (Item #00880)
- 1 cup fresh prepared salsa*
- 2 cups Mexican cheese blend, divided

*These ingredients may contain gluten. If you're targeting a gluten-free recipe option, make sure to check the label.

INSTRUCTIONS

1. Prepare potatoes according to package directions.
2. Stir in 1 cup Mexican cheese blend and 1 cup salsa before placing in oven.
3. Bake in convection oven at 350°F for 35 minutes (400°F in conventional oven for 40 minutes).
4. Sprinkle with remaining Mexican cheese blend and bake an additional 5 minutes.

Bean soup is on the menu in the Senate's restaurant every day. There are several stories about the origin of that mandate, but none has been corroborated. According to one story, the Senate's bean soup tradition began early in the 20th-century at the request of Senator Fred Dubois of Idaho. We like this version because it contains mashed potatoes!

SERVES: 160 people (5 gallons)

INGREDIENTS

- 1 - 16 oz. package Idahoan® REAL Roasted Garlic Flavored Mashed Potatoes, dry (Item #00347) (or half package of 32 oz. Idahoan® REAL Roasted Garlic Flavored Mashed Potatoes, dry [Item #00343])
- 3 lbs dried navy beans
- 2 lbs of ham and a ham bone
- 3 gallons water or stock
- 5 onions, chopped
- 4 cups celery, chopped
- 4 cups carrots, chopped
- 4 cloves garlic, chopped
- ½ a bunch of parsley, chopped
- ½ cup serrano peppers

INSTRUCTIONS

1. Clean the beans, cook and drain.
2. Add ham, bone and water or stock and bring to a boil.
3. Add chopped vegetables and return to a boil. Reduce heat and simmer for one hour.
4. Mix in potatoes and continue simmering for a half hour.
5. Stir in parsley in the last 5 minutes before serving.

SENATE BEAN SOUP



SHRIMPY MASHED POTATOES



Shrimpy Mashed Potatoes is a delicious side dish for any gourmet chef looking to try a new recipe. This family favorite recipe melds our Idahoan® REAL Mashed Potatoes, sautéed shrimp and a myriad of flavor to appease and impress everyone.

SERVES: 8

INGREDIENTS

- 4 cups prepared Idahoan® REAL Roasted Garlic Flavored Mashed Potatoes (Item #00343)
- 2 cups shrimp, peeled and deveined
- 2 Tbsp olive oil
- 1 cup cheddar cheese, shredded
- 1 cup Monterey Jack, shredded
- ½ cup sour cream
- paprika

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Sauté shrimp in olive oil until cooked through.
3. Fold in gently the cheeses, sour cream and cooked shrimp to the mashed potatoes.
4. Place mixture in a glass baking dish coated with cooking spray. Sprinkle with paprika.
5. Bake uncovered at 350° for 25 minutes.