

Neon Spuds

Makes: 50 servings

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Ingredients	Weight	Measure
Frozen, blanched, shelled, edamame	9 lbs	
Idaho potatoes	10 lbs	
2% reduced fat milk		1.75 gallons
Butter		1.5 cups
Lowfat sour cream		1.5 cup
Salt		1 cup
White pepper		3/4 cup



Directions

1. Place the edamame in a large saucepan. Cover with water at least 2 inches higher than the edamame and bring to a boil. Cook 10 minutes or until soft. Drain edamame and set aside.
2. Boil a large pot of water. Peel and boil the potatoes and cook in boiling water until easily pierced with fork (approximately 15 minutes).
3. Warm the milk and butter in a small saucepan.
4. Place all ingredients in a large mixer or food processor, if available. Cream together until smooth.

Notes

Serving Tips:

This silky combination of soy beans and Idaho potatoes is

a fantastic and delicious way to sneak a ton of nutrients into a common food children adore - homemade mashed potatoes. This dish offers comfort food at its best and the bright and fresh color will attract all children.