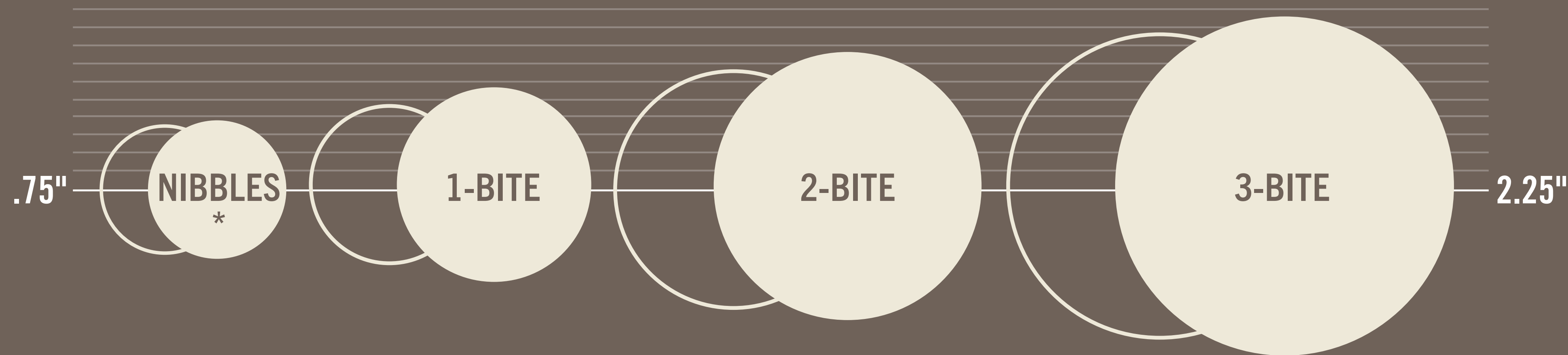


# NINE WAYS TO COOK BITE-SIZE POTATOES

Cook times are approximate and may vary based on the bite-sizes.

\*Nibbles® are the world's smallest potatoes! Since these are uniquely tiny, you will want to reduce cook time by approximately 5 minutes when cooking Nibbles.



*Cook until desired tenderness (potatoes should be fork-tender).*

## AIR FRY



In a bowl, combine potatoes, a small amount of oil and desired seasonings. Cook at 400° for 15-20 minutes, shaking after 10 minutes.

## BOIL



Bring potatoes, water, and one teaspoon salt to a boil in covered pot. Reduce heat to medium-low and cook 10-15 minutes. Drain water.

## GRILL



Heat grill to medium-high heat. Place potatoes on grill and turn often to ensure even browning.

*To speed up the grilling process, parboil the potatoes before grilling.*

## MICROWAVE



Place potatoes in microwave-safe bowl and cover with plastic wrap. Cook 5-8 minutes, stirring once.

*You may hear normal popping noises as some of the potatoes will "pop" out of their skins.*

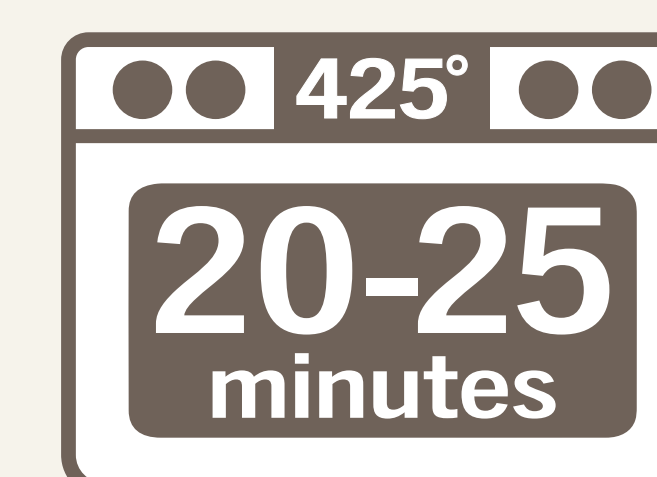
## PRESSURE COOK



Add potatoes and one cup water to pressure cooker. Cook on Manual high pressure for 6-8 minutes, then quick release.

If desired, turn to sauté mode to brown slightly.

## ROAST



Place potatoes on rimmed baking sheet. Drizzle with olive oil and sprinkle with salt and pepper; toss to coat. Place baking sheet on middle rack and roast for 20-25 minutes.

## SAUTÉ



Cut or slice potatoes. Heat oil in skillet. Add potatoes and sauté over high heat, stirring frequently.

*To speed up the sautéing process, parboil the potatoes until tender before sautéing.*

## SLOW COOK



Add to any slow cooker recipe right with your meat and follow recipe for cook times.

*Tasteful Selections® bite-size potatoes hold up well in slow cooker.*

## STEAM



Place vegetable steamer in pot, add water underneath and bring to a boil. Add potatoes and steam 12-15 minutes.