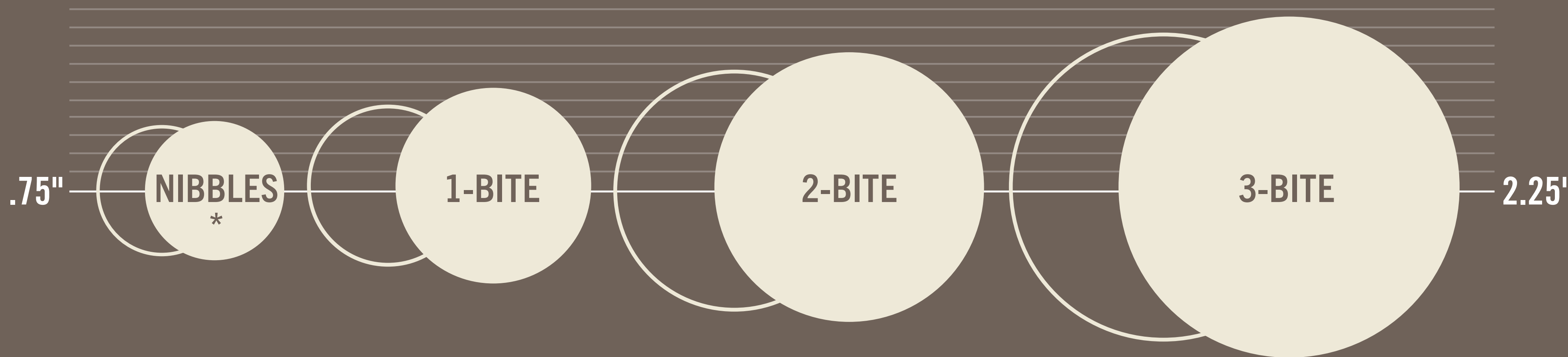


NINE WAYS TO COOK BITE-SIZE POTATOES

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.

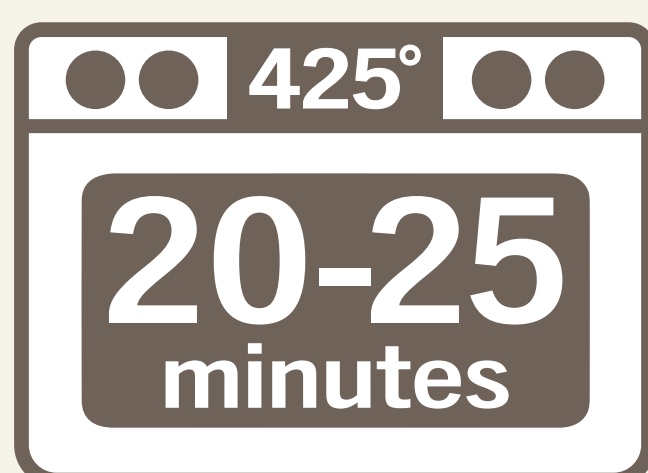
PRESSURE COOK



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.