

# Recipes Using Canned Diced Potatoes



Neighborsinc., South St. Paul, MN 55075

## Cheesy Breakfast Casserole

### You will need:

1 (1.45 oz.) can diced potatoes	4 large eggs	$\frac{1}{4}$ cup milk
1 tsp. hot sauce, optional	salt and pepper, to taste	1 tbsp. olive oil
3 Italian sausage links, casing removed	1 red bell pepper, diced	1 green bell pepper, diced
1 cup shredded sharp cheddar cheese, divided	1 tbsp. chopped parsley leaves	cooking oil

### Instructions:

- Preheat oven to 350 degrees F. Lightly coat a 9-inch baking dish with non-stick spray
- In a dish, whisk together eggs, milk and hot sauce. Season with salt and pepper to taste. Set aside.
- Heat olive oil in a large skillet over medium high heat. Remove skin from Italian sausage.
- Cook until browned. Make sure to crumble the sausage as it cooks; drain excess fat.
- Stir in bell peppers and canned diced potatoes until browned, about 4 - 6 minutes. Remove from heat.
- Stir in  $\frac{1}{2}$  cup cheddar cheese until well combined. Pour sausage mixture evenly into baking dish.
- Pour egg mixture evenly over top and sprinkle with remaining  $\frac{1}{2}$  cup cheese.
- Place in oven and bake for 35 - 40 minutes, or until the eggs are firm.
- Serve immediately, garnished with parsley, if desired.

## Mom's Easy Potato Salad

### You will need:

3 (1.45 oz.) cans diced potatoes, drained, rinsed	6 hard-boiled eggs, diced	$\frac{3}{4}$ cup finely chopped celery
1 medium onion, minced	1 large dill pickle, diced	$\frac{1}{2}$ tsp. celery seed, optional
2 tbsp. pickle juice	$\frac{1}{4}$ tsp. dry mustard	yellow mustard, to taste
1 cup mayonnaise	paprika, to taste	salt and pepper, to taste

### Instructions:

- In a medium bowl, combine mayonnaise with enough yellow mustard to make it a soft yellow.
- Add pickle juice, mustard, celery seed, potatoes, eggs, celery, onion, and diced pickle.
- Combine all ingredients. Add salt and pepper to taste.

## Easy Cheesy Potato Casserole

3 (1.45 oz.) cans diced potatoes	1 lb. smoked sausage ring	1 large onion, chopped
$\frac{1}{2}$ cup of water	1 tsp. salt	1 tsp. pepper
1 tsp. garlic powder, optional	3 - 4 tbsp. vegetable oil	

### Instructions:

- Preheat oven to 350 degrees F. Drain and rinse canned diced potatoes. Set aside.
- Cut sausage into bite-sized pieces.
- Drizzle a little vegetable oil into a nonstick large skillet. Heat vegetable oil.
- Saute sausage until it is well browned.
- Then add potatoes, onion, water, salt, pepper and garlic.
- Stir well. Once water starts to boil, reduce heat to medium-low. Cover and cook for 10 minutes.
- Using a spatula, scrape the bottom, flip sausage/potatoes once or twice to make sure they don't stick.
- Remove the lid. Increase temperature to medium-high.
- Use a spatula to flip sausage/potatoes so they will become crispy with the oil. Do not stir. Serve.

## Delicious Ham and Potato Soup

### You will need:

3 (14.5 oz.) can diced potatoes      1/3 cup diced celery      1/3 cup finely chopped yellow onion  
3/4 cup diced cooked ham      28 oz. chicken broth      1/2 tsp. salt  
1 tsp. pepper      5 tbsp. butter      5 tbsp. all-purpose flour      2 cups milk

### Instructions:

- Toss celery, onion, and ham in stock pot with chicken broth. Bring to a boil.
- After 10 minutes, add the canned diced potatoes that have been drained.
- In a separate saucepan, melt butter over medium-low heat. Whisk in 1 tbsp. of flour at a time.
- Mixture will become very thick and paste-like. Slowly add in the milk 1/4 cup at a time.
- Thoroughly mix each time until all milk is incorporated.
- Stir continuously over medium heat for 4 -5 minutes, until it thickens.
- Slowly whisk the flour/milk mix into the soup and heat through.

## Weeknight Shepherd's Pie

### You will need:

1 (1.45 oz.) can diced potatoes      1 tbsp. vegetable oil      1 large onion, diced      1/2 tsp. dried thyme  
1 large garlic clove, minced      1 lb. ground beef      1 tbsp. all-purpose flour      1 tbsp. butter, melted  
1 (15 oz.) can peas and carrots, drained      1 (14.5oz.) can stewed tomatoes

### Instructions:

- Rinse and drain 1 (14.5 oz) can diced potatoes. Set aside.
- In a 12-inch skillet add hot oil over medium heat. Cook onion and garlic for 5 minutes until softened.
- Stir frequently. Remove to a plate. In the same skillet, cook ground beef until well browned.
- Add flour; cook 1 minute. Add stewed tomatoes and thyme. Over high heat, heat to a boiling.
- Reduce to low heat and simmer uncovered for 10 minutes. Stir occasionally. Add peas and carrots.
- Preheat oven to 450 degrees F. Spoon mixture into greased pie plate or baking dish.
- Toss drained diced potatoes with butter. Arrange buttered diced potatoes on top of casserole.
- Bake 10 - 12 minutes or until potatoes are lightly golden.

## Potato Chocolate Cake

### You will need:

2 (1.45 oz.) cans diced potatoes, well rinsed, drained and mashed      1 cup butter, softened  
2 cups sugar      2 large eggs, room temperature      1 tsp. vanilla extract  
2 cups all-purpose flour      1/2 cup baking cocoa      1 tsp. baking soda      1 cup 2% milk

### Instructions:

- Preheat oven to 350 degrees F. Grease and flour two 8-inch round cake pans or 1 12 x 10-inch pan.
- Drain and rinse canned potatoes several times. Add drained diced potatoes to a microwave safe bowl.
- Add 1 cup water. Cook in microwave until potatoes are very soft.
- Drain and thoroughly mash. Set potatoes aside and let them cool.
- In a large bowl, cream butter and sugar until light and fluffy, 5 - 7 minutes.
- Add eggs, 1 at a time, beating well after each addition. Add potatoes and vanilla.
- Combine the flour, cocoa, and baking soda. Gradually add to creamed mixture alternately with milk.
- Beat well after each addition. Pour into greased pan(s).
- Bake at 350 degrees F. until a toothpick inserted in the center comes out clean, 25 - 30 minutes.
- Cool for 10 minutes before removing from pan(s) to wire racks to cool completely.
- Frost with frosting of choice.